

Caunton Beck

AUTUMN 2018 MAIN MENU

Starters

- BBQ'd Quail, Cashew Nut Puree, Apple & Coriander Slaw, Black Cabbage £7.50 **G**
Stilton & Pumpkin Arancini, Autumn Piccalilli, Crispy Sage & Glazed Walnuts £6.50 **V**
Soy Marinated Cod Cheeks, Fennel, Dill & Grilled Spring Onion £7.00 **G**
Confit Duck Leg, Cranberry Chutney & Sourdough £7.50

Main Courses

- Slow Cooked Venison, Celeriac & Cavolo Nero Colcannon, Chestnuts & Jerusalem Artichoke
Puree £16.50 **G**
Seared Sea Bass Fillet, Roasted Parsnip, Tenderstem Broccoli & Curry Sauce £15.50 **G**
Wild Mushroom & Ricotta Pastilla, Spinach, Butternut Squash & Tzatziki £13.00 **V**
Roast Pheasant Breast, Potato Galette, Kale & Pickled Blackberries £15.00
Red Mullet, Sorrel Crumb, Potato Rosti, Roasted Chicory & Salsa Verde £16.00 **G**

Side Orders

- Seasonal Vegetables **£2.50** Seasonal Salad **£2.50** Chunky Chips **£3.00** Fries **£3.00**

Desserts

- 'Toffee Apple' - Toffee Apple Parfait, Caramel, Apple Crisp & Marshmallow £5.50 **G**
Spiced Figs, Plum Panna Cotta, Sloe Gin Jelly & Honeycomb £5.50
Dark Chocolate Delice, Peanut Butter Cream, Coffee Gel & Salted Popcorn £5.50 **V**

Cheeses

- A Selection of British Cheeses, Apple & Ginger Chutney,
Glazed Walnuts, Grapes & Biscuits
3 Cheeses £6.50 4 Cheeses £8.50

Coffees

- Coffee with our Own-made Fudge and Mints £2.95
Liqueur Coffee (Please specify which liqueur you would like) £6.00

V suitable for Vegetarians **G** Gluten-free

Allergens

Some of our dishes contain nuts and flour. We care for your well-being and guests with food allergies or specific dietary requirements are asked to discuss their needs with our Chef who will be happy to advise on ingredients and assist as necessary.