

Caunton Beck

Winter 2018 MAIN MENU

Starters

- Whisky & Wholegrain Mustard Cured Gravalax, Sourdough & Lemon Gremolata £7.50
Poached Pear, Crisp Breaded Camembert, Caramelized Pearl Onions £7.00 V
Seared Pigeon Breast, Celeriac Remoulade, Spiced Plum & Crispy Kale £7.50 G
Grilled Mackerel Fillet, Pickled Beetroot, Walnuts & Horseradish Cream £7.00 G

Mains

- Goats Cheese, Fig & Spinach Tart, Spiced Cous Cous, Sweet Potato Puree £13.00 V
Smoked Beef Brisket, Shallot Puree, Leeks & Mustard Mash £15.00 G
Black Treacle Glazed Salmon, Kale, Spiced Squash & Chimichurri £16.00 G
Confit Belly Pork, Black Pudding Bonbon, Braised Red Cabbage & Seared Scallops £20.00
Roast Cod Fillet, Roast Parsnips, Parmesan Crumb, Winter Greens & Lemon Beurre Blanc
£15.50

Side Orders

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

Desserts

- Coffee Panna Cotta, Dark Chocolate Ganache, Sweet Salted Popcorn £6.00 G
Panettone Bread & Butter Pudding, Candied Orange & Brandy Sauce £6.00 V
Pressed Apples, Mulled Blackberry Sorbet & Hazelnuts £6.00 V G

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.