

duende

Starters



Pea mousse with Proscuttio, fresh peas & pea shoots

Beetroot tartare with horseradish & creme fraiche (V)

Home cured venison with quince & sultana dressing

Wild boar terrine with quince jelly, roasted red pepper & balsamic dressing

Mains



Rump of lamb with dukkah roasted sweet potato, slow roasted cherry tomatoes & artichoke heart

Pan roasted salmon with potato, pancetta & sea vegetable

Millefeuille of vegetables with ras-al-hanout dressing (V)

Guinea Fowl with Boulangère potatoes, leek compote, mushroom & pancetta sauce, truffle salsa

Puddings



85% Bitter Chocolate torte with vanilla ice cream

Salted Caramel Eton Mess

Tiramisu

Cheeseboard British & French cheeses £6.00

Selection of Fentimans soft drinks £2.25, Tea & Coffee £1.50

£30 set 3 course menu. Bring your own wines and beers, no corkage charged. Cash please, we don't take credit cards. Service is not included.

Unless marked * dishes do not contain gluten. However, no dish can be guaranteed gluten-free due the risk of cross contamination. All dishes may contain traces of nut.

