

The HERO of MAIDA

Sample Menu

Furmint, Tornai Pinceszet, Mt. Somló, Hungary 2017, 175ml	8.75
Mencia, Gaba do Xil, Telmo Rodriguez, Valdeorras, Spain 2016, 175ml	9.50
Boulevardier – Wild turkey rye, cocchi di Torino, Campari	9.00
Jersey oysters	3.00
French onion soup, rarebit toast	7.50
Endive, Roquefort, walnut & pear salad	7.50
Citrus cured salmon, potato salad, violet mustard dressing	8.00
Country terrine, celeriac remoulade, sourdough toast	8.00
Steak tartare	9.50/19.00
Salt baked celeriac, romesco, braised beluga lentils	13.50
Braised short rib, creamed spinach & triple cooked chips	18.50
Lamb Barnsley chop, braised flageolet beans, anchovy & chilli	19.00
Fishcake, saffron cream & purple sprouting broccoli	16.00
Sirloin on the bone, chips, <i>peppercorn sauce, bearnaise sauce or bone marrow butter</i>	21.50
Hereford beef fillet, chips, <i>peppercorn sauce, bearnaise sauce or bone marrow butter</i>	28.00
<i>For two to share:</i>	
Whole sea bream, octopus, potatoes, nduja	42.00
Hereford chateaubriand, chips, salad, <i>peppercorn sauce, horseradish sauce or bone marrow butter</i>	65.00
Brussel tops new potatoes chips bitter leaf salad	4.00
Sticky orange pudding, almond ice cream	7.50
Rhubarb pavlova, pistachio praline	7.50
Crème caramel, blood oranges	7.50
Chocolate fondant, honeycomb ice cream	8.00
Ice creams: Vanilla, honeycomb, calvados (per scoop)	2.50
Sorbets: Mango, Coconut (per scoop)	2.50
Cheeses: Cropwell bishop stilton, Lincolnshire poacher, Reblochon fermier (each / three)	4.50 / 12.00
La Vieille Prune, Louis Roque, Souillac, France, 50ml	8.00
La Vieille Noix, Louis Roque, Souillac, France, 50ml	8.00
Nanquim, Port-aged imperial coffee stout, Letra & Ceveda Pura, 12.5%, 33cl	9.50

An optional gratuity of 12.5% will be added to your final bill. Please let us know if you have any allergies or dietary requirements. All game may contain shot.