

The HERO *of* MAIDA

Sample Menu

Chianti, Selvapiana, DOCG Chianti Rufina, Toscana, 2016, 175ml	9.90
Jersey oysters	3.00 each / six for 14 / a dozen for 25
Endive, Roquefort, walnut and pear salad	7.50
Jerusalem artichoke soup, truffle cream	7.00
Country terrine, celeriac remoulade, sourdough toast	8.00
Ballotine of foie gras, pear and fig relish, toasted brioche	12.00
Smoked salmon rilette, pickled cucumber, toasted sourdough	8.50
Steak tartare	9.00
Sunday Roasts	
<i>All served with roast potatoes, buttered greens, carrot and turnip mash, leek gratin, gravy and Yorkshire pudding</i>	
45-day aged Hereford sirloin, horseradish	19.50
Slow roast pork belly, apple sauce	18.50
Mushroom, spinach and feta wellington	16.00
<i>For two to share:</i>	
Slow braised Cotswold lamb shoulder, mint sauce	38.50
Whole roast black leg chicken, bread sauce	38.50
Treacle cured chateaubriand, madeira sauce	70.00
Fishcake, purple sprouting broccoli, saffron cream	17.00
Rhubarb pavlova, pistachio praline	7.50
Chocolate fondant, honeycomb ice cream	8.00
Tarte Tatin, calvados ice cream	7.50
Crème caramel, blood oranges	7.00
Sticky toffee pudding, vanilla ice cream	7.50
Ice creams: calvados, honeycomb, vanilla	3.00 per scoop
Sorbets: mango, coconut	3.00 per scoop
Cheese: Reblochon, Roquefort, Lincolnshire poacher	4.50 each / 12.00 for three
La Vieille Prune, Louis Roque, Souillac, France, 50ml	10.00
La Vieille Noix, Louis Roque, Souillac, France, 50ml	8.00
Nanquim, Port-aged Coffee Stout, Letra X Ceva Da Pura, Portugal X Brazil, 12.5%, 33cl	14.50

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