

The HERO of MAIDA

Homemade Bread, salted butter	3.50
Jersey Oysters	3.00 (each)
Rosette de Lyon	8.00

STARTERS

Soup au pistou, foccacia	7.50
Italian bitter leaf salad, roasted beetroots, Roquefort, walnuts	7.50/16.50
Fried cod cheeks, harissa aioli	8.00
Burrata, fennel, mint, blood orange	9.00
Pork rilette, cornichons, sourdough	8.00
Cornish mussels, n'duja, cider, leeks	9.50
Steak tartare	9.00/19.50

MAINS

Wild garlic risotto, purple sprouting broccoli, Époisses	18.00
Double comté cheeseburger, fries (add bacon 1.00)	15.50
Cornish cod, salt cod fritter, monks bread, warm tartare sauce	22.50
Mangilitza pork chop, lyonnaise potatoes, pommery mustard sauce	18.50
Caldeirada (Portuguese fish stew with trout, cod, mussels & prawns) (for two to share)	36.00
Herb fed chicken, leek & mushroom pie, spring greens (for two to share)	34.00

STEAKS (all our steaks come with chips, café de Paris butter or Peppercorn sauce)

35 day aged Hereford Flat Iron Steak (220g)	20.50
30 day aged Longhorn rump steak (250g)	24.00
35 day aged Shorthorn cote de boeuf (900g) (for two to share)	85.00

SIDES all 5.00

Triple cooked chips Spring greens
Lyonnaise potatoes Mixed leaf salad, pommery vinaigrette

DESSERTS

Chocolate brownie, honeycomb, salted caramel ice cream	8.00
Rhubarb pavlova, praline	8.00
Sticky toffee pudding, clotted cream	8.00
Crème Brulée	7.00
Selection of British & French cheeses: Époisses, Brie de Meaux, comté	10.50
Banana Split ice cream Rhubarb sorbet	5.00

Set Menu | From noon until 6:00pm | 2 Courses 19.00 | 3 Courses 24.00

Baked marinated beetroot, wasabi, almonds
Rosette de Lyon, pickled cucumber
Fried cod cheeks, aioli

Wild garlic risotto
Caldeirada
Sirloin steak sandwich, fries, horseradish

Crème brûlée
Chocolate brownie
Brie de Meaux, pineapple chutney

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.
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