

# The HERO of MAIDA

Sunday 3rd March

60-day oak-aged negroni	8.50
Hire wire grapefruit pale ale	5.50
Berto aperitivo & soda	8.00
Les Riceys Blanc de Noirs, AOP Champagne (125ml)	10.00

Celeriac soup	7.00
Smoked cod's roe and soft boiled duck egg on toast	8.50
Purple sprouting broccoli, buttermilk and pecorino	8.00
Chicory, pear, roquefort and walnuts	8.50
Smoked salmon, pickled cucumber and rye bread	9.00
Steak tartare	9.50/19.00

## **Sunday Roasts**

*Served with buttered greens, swede mash, roast potatoes, leek gratin, gravy and Yorkshire puddings*

45 day aged Hereford sirloin and horseradish	19.50
Slow roast pork belly and apple sauce	18.50
Roast spatchcocked chicken and bread sauce (for two or three)	36.00
Braised lamb shoulder and mint sauce (for two or three)	38.50
Wild mushroom, spinach and feta Wellington	16.00
Roast squash, brussel tops and goat's curd on toast	14.00
<i>Caldeirada</i> , Portuguese style fish and chorizo rice	16.00
Duck confit, lentils and wild garlic	18.75

Rhubarb Eton mess	7.00
Treacle tart and vanilla ice cream	7.50
Chocolate terrine, hazelnut biscuit and crème fraîche	8.00
Apple sorbet and a shot of Calvados	9.50
Crème caramel	6.00
Ice creams: chocolate, salted caramel, vanilla	(per scoop) 3.00
Sorbets: lemon, mango, apple	(per scoop) 3.00

Cheese: Cashel Blue, Montgomery Cheddar, St Maure de Touraine	(each / 3)	4.50 / 12.00
---	------------	--------------

Rowans Creek Maple Old Fashioned	11.40
La Vielle Prune	10.00
Porto 'Gran Cruz' 10 Year Old Tawny Port, Portugal	8.20
Couprrie, AOP Pineau des Charentes	6.80

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