

The HERO of MAIDA

Thursday 14th March

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

Morecambe bay oysters 2.50 each / six for 14 / a dozen for 25

Jerusalem artichoke velouté	7.00
Cold roast duck breast and celeriac remoulade	8.00
Mackerel tartare, crème fraiche and jersey royals	8.50
Crispy pigs head, sauce gribiche, chicory and pear salad	7.50
Purple sprouting broccoli, buttermilk and pecorino	8.00
Beetroot salad, rosary goats curd and smoked almonds	8.50
Steak tartare	9.50 / 19.00

Potato gnocchi, wild garlic, chanterelles and pine nuts	14.00
Hake, braised fennel and green sauce	17.00
Duck confit, lentils and wild garlic	19.00
Grilled rabbit, Alsace bacon, chard and mustard sauce	17.75
Onglet and chips (with bone marrow butter or garlic butter)	18.50
Old spot chop, radicchio and grape mustard	18.00

Braised beef shin and red wine pie and spring greens (for two)	34.00
Côte de boeuf, chips, salad and Bearnaise sauce (for two to three)	85.00

Chips | potatoes | green salad | buttered cabbage 4.00

Rhubarb pavlova, almond praline	7.00
Treacle tart and vanilla ice cream	7.50
Chocolate cake and crème fraiche	8.00
Apple sorbet and a shot of Calvados	9.50
Ice creams: strawberry, salted caramel, chocolate	(per scoop) 3.00
Sorbets: lemon, mango, apple	(per scoop) 3.00

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

Rowans Creek Maple Old Fashioned	11.40
La Vieille Prune	10.00
Porto 'Gran Cruz' 10 Year Old Tawny Port, Portugal	8.20

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

www.theheromaidavale.co.uk