

The HERO of MAIDA

Monday 15th April

Morecambe bay oysters	2.50 each / six for 14 / a dozen for 25
Nettle and potato soup, smoked ricotta	7.00
Ox tongue, leeks, salsa verde	7.00
Country terrine, cornichons, sourdough toast	8.00
Cured Severn and Wye salmon, jersey royals, mustard dressing	8.00
Beetroot salad, rosary goats curd and smoked almonds	8.50
Steak tartare	9.50 / 19.00
Potato gnocchi, asparagus, wild garlic and pine nuts	14.00
Poached cod, braised white beans, calcot onion and brown shrimps	18.50
Duck confit, turnip tops, apple and beetroot	19.00
Cotswold lamb rump, pomme anna, salsa verde	24.50
Grilled rabbit, Alsace bacon, chard and mustard sauce	17.75
Onglet and chips (with béarnaise sauce or garlic butter)	18.50
Hereford beef fillet, chips, béarnaise	30.00
Chicken, morel and wild garlic pie, spring greens (for two, 30 minutes)	32.00
Cote de boeuf, chips, salad and béarnaise sauce (for two, 40 minutes)	85.00
Chips potatoes green salad spring greens	4.00
Financier almond cake, agen prune, clotted cream ice cream	7.00
Crème caramel	6.00
Sticky toffee pudding and vanilla ice cream	8.00
Rhubarb pavlova, pistachio praline	7.50
Chocolate tart, crème fraiche	7.00
Ice creams: vanilla, salted caramel, chocolate Sorbets: lemon, mango, passionfruit	3.00
Colston basset, Rosary goats curd, Tunworth (each / three)	4.50/12.00

Set Lunch Menu

2 courses 16.00

3 courses 19.00

Pork and pistachio terrine, cornichons, sourdough toast
Nettle and potato soup, smoked ricotta
Smoked mackerel, soft boiled egg, tartare sauce

Gnocchi, wild garlic and pine nuts
Slow cooked lamb shoulder, pomme anna, salsa verde
Cod brandade, soft boiled egg, sourdough toast

Almond cake, agen prune, vanilla ice cream
Chocolate terrine, crème fraiche
Colston Basset, Quince

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