

# *The* HERO of MAIDA

Sunday 17<sup>th</sup> March

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

Morcambe bay oysters 2.50 each / six for 14.00 / a dozen for 25.00

Jerusalem artichoke velouté	7.00
Cold roast duck breast and celeriac remoulade	8.00
Mackerel tartare, crème fraîche 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

## ***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
Mushroom, spinach and goats cheese Wellington	16.00

Roast spatchcocked chicken and bread sauce (for two to share, 30 minutes)	36.00
Braised lamb shoulder and mint sauce (for two to share, 30 minutes)	38.50
Braised beef shin and red wine pie, spring greens (for two to share, 30 minutes)	34.00

Duck confit, lentils and wild garlic	18.75
Salmon fillet, braised fennel and green sauce	17.00

Rhubarb pavlova, almond praline	7.00
Treacle tart and vanilla ice cream	7.50
Chocolate cake and crème fraîche	8.00
Apple sorbet and a shot of Calvados	9.50
Crème caramel	6.00
Ice creams: chocolate, salted caramel, vanilla	3.00
Sorbets: lemon, mango, apple	3.00

Cheese: Cashel Blue, Montgomery Cheddar, Ste-Maure-de-Touraine 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](http://www.theheromaidavale.co.uk)