



## Alfresco Terrace Menu

### Starters

<b>Smoked Salmon by John Ross</b> ...crab and dill roll, 'gribiche' (F,Cr,M,E)	£11.00
<b>Tynley Garden Spring Salad</b> ...gem lettuce, egg, gherkin, shallot, pea, spring onion, new potato, cherry tomato & radish with a red wine dressing, anchovy, beetroot, caper, sourdough croutons, olive (E,G,Su,F,Ce)	<b>Small</b> £9.00 <b>Large</b> £15.00
<b>Cured Meat Pressing</b> ...piccalilli, wild garlic and pine nut pesto, crunchy radishes, watercress mayonnaise, shaved baby beetroot (N,G,E,M,Mu,Su)	£10.00
<b>Soup of the Day</b> ...changes daily – please ask for Chef's flavour today	£8.00
<b>Slow Braised Belly Pork</b> ...quince & apple purée, crushed celeriac with pulled shoulder, cinnamon jus (Ce,M,Su)	£10.00

### Main Courses

<b>Seafood Medley</b> (Cr,F,M) confit of lobster, Avruga caviar, tomato and braised fennel sauce	£26.00
<b>Anise Cured Beef Fillet</b> (M,M,Ce,Su,F) fine herb dressing, Dijon mustard mash, shallot, cherry tomato balsamic compote	£36.00
<b>Line Caught Cod</b> (F,E,G,Su) crisp Andwell beer batter, crushed minted peas, tartar, hand cut chips	£16.00
<b>Guinea Fowl Supreme</b> (M,Ce,G,Su) truffle colcannon crushed potatoes, morel café au lait, leek, chives, herb crumb	£22.00
<b>Spinach and Ricotta Tortellini</b> (E,G,M) light egg and fine herb broth, shaved black truffle	£17.00
<b>Lamb, Mint and Chilli Burger</b> (G,M,E) brioche bap, smoked Applewood cheese, onion ring, tomato, gem lettuce, coriander yoghurt relish, skin on chips	£16.00

### Sides ...all priced at £5.00

<b>Creamy Dijon Mash</b> (M,Mu)
<b>Purple Sprouting Broccoli</b> ...chilli, shallot & garlic butter (M)
<b>Skin-on Chips</b> ...buttermilk relish (E,M,Mu)
<b>Dressed Salad</b> ...mixed leaves, cucumber, cherry tomato, avocado (Ce,Su)
<b>Slow Cooked Honey Carrots</b> (M)

### Nibbles

<b>Bread &amp; Olives</b> for the table (G) £6.00
<b>Paprika Pork</b> <b>Crackling Bites</b> £4.00

A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans D - dairy E – egg F -fish G - gluten GF - gluten free L - lupin M – milk Mo - molluscs Mu - mustard N - nuts P - peanuts Se - sesame Sh – Shellfish So - soya Su - sulphite Vg – vegan V – vegetarian

\*can be adapted to gluten free