



FALLOWFIELDS

SAMPLE MENU

TO START

Wild mushroom - crumpet - parsnip - summer truffle - parmesan (v)

Pork belly - treacle - pineapple - nam pla - avocado - peanut - coriander (gf)

Porthilly oysters - beer batter - wild garlic - baby gem lettuce

Hand dived scallop - kohlrabi - wasabi - apple - cucumber - spring onion (gf) (£4)

MAINS

Primrose herd pork - lion - smoked bacon - puy lentils - hogs pudding - cashew nut - jus

Cod - sweet pea sauce - black pudding - hazelnut - broad beans - asparagus - potato

John Dory - mussels - wild garlic - gnocchi - tender stem broccoli - Noilly Prat

Roaster cauliflower - tempura - golden raisin - chard - onion bhaji - coconut sauce (v)

Kynance Ruby Red beef - fillet - braised shin - carrot - red wine (£8)

DESSERT

Iced coconut - dark chocolate - peanut - vanilla - malibu (v)

Passionfruit tart - mango - salsa - sorbet

Baked Alaska - lemon curd - saffron cake - clotted cream - iced tea (v)

Artisan cheeses - quince - chutney - crackers (v) (£4)

Two courses £28 Three courses £35

Coffee and petit fours £4

Please inform a member a staff of any intolerances or allergies.

