

FALLOWFIELDS



Winter Sample Menu

TO START

Hand dived scallops - wasabi - apple - spring onion - puffed rice - (£4)

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

Ham hock terrine - raisin - caper - crispy egg - chive emulsion

Cured brill - vodka - lime - cucumber - coconut - ginger beer granita

MAINS

Beef fillet - black garlic - broccoli - wild mushroom - braised shin - jus (£8)

Duck breast - honey glaze - sweetcorn - black pudding - cavalo nero - madeira jus

Sea Bass - mussels - rainbow chard - braised lentils - confit chicken wing - roast onion

Gurnard - tenderstem broccoli - coconut - pak choi - onion bhaji - coriander (gf)

Charred aubergine - miso glaze - chilli - tempura broccoli - pickled shemiji - ginger (v)

DESSERT

Dark chocolate fondant - preserved cherries - whipped yogurt - red wine sorbet (v)

Clementine posset - pumpkin seed granola - walnut ice cream - carrot cake (v)

Baked Alaska - orange curd - saffron cake - clotted cream - iced wine (v)

Artisan cheeses - fig chutney - crackers (v) (£5)

Two courses £28 Three courses £35

Coffee and petit fours £4

Espresso Martini £9

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

