

The Crow's Nest

RESTAURANT

STARTERS

Soup of the day, served with chunky bread and butter (v)
Please see server for details

Chicken parfit with real ale chutney, thyme & lemon crostini

Sweet potato, spring onion ginger cakes served with a harissa mayonnaise dip (v)

Cocktail of Atlantic prawns with a seafood sauce (gf)

Starters are served with sliced harvester batch loaf and butter (v)

MAIN COURSE

Soanes of Yorkshire chicken, caramelised orange, soft herb couscous, crispy potatoes and sumac dressing

Beef bourguignon with smoked pancetta, roasted shallot pie, coarse grain mustard potatoes, market vegetables and a rich burgundy reduction

Roasted tomato and mozzarella arancini with pesto, sun dried tomatoes, rocket salad and smoked mayonnaise (v)

Fruits de mer :
An elegant mix of the freshest fish and shellfish served with crisp salad, and chive buttered new potatoes

Asian Pulled pork won ton, spring onion, soya and honey rice noodles

Seasonal Dish of the day
Please see server for details

DESSERT

Tate & Lyle treacle sponge served with English custard

Tangy lemon and lime posset, all butter biscuit (v)

Chocolate coffee pot, amaretti biscotti (v)

Classic Eton mess (v)

Menu one

vg = Vegan | v = Vegetarian | df = Dairy free | gf = Gluten free

