

# The Crow's Nest

## RESTAURANT

### STARTERS

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

Warm Salad of Yorkshire ham hock, old fashioned piccalilli & a poached hen's egg (gf)

Warm roasted squash and purple sage tart, lettuce and shoots of English peas (V)

Cocktail of Atlantic prawns with a seafood sauce (gf)

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

### MAIN COURSE

Ashcroft's Farm Cauliflower: Spice-roasted, caramelised and pickled, sweet potato fondant, crispy kale, pumpkin seeds, sour raisins and pomegranate molasses (vg)

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

Roast loin of gammon, wilted greens, buttered potatoes (gf)

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

Cornfed chicken, mash, wilted greens and a chestnut mushroom sauce

Seasonal Dish of the day  
Please see server for details

### DESSERT

English apple and blackberry crumble served with custard (v)

White chocolate and bourbon vanilla crème brûlée, Anabel strawberries (v)

Lemon tart, with fresh raspberries (v)

Classic Eton mess (v)

# Menu Two

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

