

THE R&C TRENT

Snacks selection of bread 3.50 / buttermilk fried chicken 4.50 / whitebait with Marie Rose sauce 4.00

Starters

<i>Crispy ham hock terrine, caramelized pineapple & olive toffee</i>	7.50
<i>Roasted carrot, burnt tomato, strawberry, fermented tomato water (V)</i>	6.50
<i>Cured Angus beef, radishes, shallot, horseradish mayonnaise, cured egg yolk</i>	8.50
<i>Blowtorched mackerel, compressed cucumber, pickled & pureed rhubarb</i>	7.00
<i>Wye Valley asparagus, spring vegetables, mint, burrata (V)</i>	7.50

Main course

<i>Salmon, beetroots, horseradish, dill oil & salmon skin</i>	16.00
<i>Pork chop, roasted onion, tender stem broccoli, parsley & garlic puree</i>	18.50
<i>Angus flat iron, chips, mushroom, burnt tomato, chimichurri, mushroom puree</i>	19.50
<i>Creedy Carver chicken, onion soup, crouton, cheddar & pickle, herbs</i>	17.00
<i>Globe artichoke 'porridge', nasturtium, spinach & puffed rice (V)</i>	13.50
<i>Stone bass, Jersey royal, seaweed butter emulsion, sea vegetable</i>	16.50
<i>Grilled cauliflower, mushroom XO, spinach puree, herb salad (V)</i>	14.50

To share

<i>Angus cote de boeuf, chips, mushroom, burnt tomato, chimichurri, mushroom puree</i>	60.00
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Sides

<i>Jersey Royals</i>	4.00
<i>Grilled heritage carrots, miso butter</i>	3.50
<i>Homemade triple-cooked chips with sweet & sour tomato ketchup</i>	3.50
<i>Caesar salad</i>	3.00
<i>Tender stem broccoli, hazelnut butter</i>	3.50

Please state if you have any dietary requirements and an allergens list will be provided or ask a member or staff for details.