

THE R&C TRENT

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

Starters

<i>Charred tenderstem, goats' cheese, roasted pecan (V)</i>	7.50
<i>Poached squid, duck leg ragout, parmesan, watercress</i>	10.50
<i>Black treacle cured salmon, satay sauce, beansprout, pak choi</i>	9.50
<i>Roasted parsnip, parmesan custard, rosemary sherbet, micro cress (V)</i>	8.50
<i>Venison tartare, mushroom, blackberry, pickled walnut ketchup, coal oil</i>	10.00

Main course

<i>Pork belly, hot pot potato, creamed bacon & cabbage</i>	19.50
<i>Angus Sirloin steak, chips, mushroom, tomato, peppercorn sauce, watercress</i>	24.50
<i>Halibut, clotted cream mash, button onions, bacon, braised fish sauce</i>	25.50
<i>Roast heritage carrot, pinenut & almond puree, baby gem, pickled lemon (V)</i>	15.50
<i>Homemade beef burger with cheddar, bacon, burger sauce, coleslaw & triple-cooked chips</i>	14.50
<i>Plaice, cauliflower & yeast puree, golden raisin & herb salsa, lyonnaise potato</i>	18.50
<i>Roasted celeriac & pearl barley stew, egg yolk, crispy onion</i>	16.00

To share

<i>Saddle of mutton, goats' cheese & herb stuffing, fondant potato, charred carrot, apricot sauce</i>	65.00
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Sides

<i>New Potatoes</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>Kale, pecan 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.