

THE
RESIDENCY

STARTERS

GAZPACHO SOUP

WITH HERITAGE TOMATOES AND HAND-PICKED CRAB

DUCK LIVER PARFAIT

DUCK HAM BRIOCHE

-

(S) RAVIOLI OF LAMB'S BELLY

GOATS CHEESE CURD AND GREEN SAUCE

-

TREACLE CURED SALMON

COLEMANS MUSTARD CREAM, SEAWEED BREAD

-

PARSNIP RISOTTO (V)

CHESTNUT PESTO, CHEESE CRISPS

MAINS

ROASTED SEABASS LOIN

CAULIFLOWER TEXTURES, MORECAMBE BAY SHRIMPS

ROASTED SIRLOIN OF AGED BEEF

PULLED RIB YORKSHIRES, HORSERADISH CREAM,
BONE MARROW JUS

ROASTED COTSWOLD CHICKEN

CHICKEN AND WILD MUSHROOM SAUSAGE ROLL,
CREAMED SPINACH

SUFFOLK BLUE, KALE AND PEAR PIE (V)

GLAZED ROOT VEGETABLES, TARRAGON SOUBISE

(S)- SIGNATURE DISH

WE CANNOT GUARANTEE THAT ANY ITEMS ARE COMPLETELY ALLERGEN FREE
DUE TO BEING PRODUCED IN A KITCHEN THAT CONTAINS INGREDIENTS WITH ALLERGENS.
IF YOU WOULD LIKE TO KNOW ANY MORE INFORMATION ON ALLERGENS IN OUR FOOD
AND DRINK, PLEASE ASK AN ALLERGEN CHAMPION OR A MEMBER OF THE TEAM.