



theWildGarlic

DINNER MENU

STARTER

	PRICE
Ceviche of brill and plaice on foraged leaves	£8
Salad with roasted butternut squash and goats cheese (<i>v</i>) OR mixed cheeses	£7
Pea & coriander soup with soda bread	£6
Pan fried pigeon breasts with beetroot compote	£8

FISH

Fish of the day (*see blackboard*)

MAIN

Venison steak, champ and summer berry sauce	£17
Spelt & spinach risotto with smoked rabbit	£15
Sirloin of beef, smoked mash and truffle sauce	£18
Rose rosé veal with almonds, pine nuts and champ	£18

PUDDING

Mixed berry 'Eton' mess	£7
Trio of chocolate desserts <small>White chocolate & strawberry Pot, Dark chocolate & rosemary Mousse, Chocolate & orange Sorbet</small>	£8
Passion fruit & rosewater pannacotta	£7
Crème brulee	£7

CHEESE

Cheese board <small>Local cheese selection served with hand-made chutney and crackers with a 35ml glass of Taylors LBV Port</small>	£9
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