

Rowsley

## **DINNER MENU**

Amuse Bouche Homemade bread & butter

Jersey royal & Lincolnshire poacher soup, bacon, nettle & hazelnut pesto – £7.45

Tuna, avocado, yuzu cream, pickled cucumber, soy – £12.65

Duck, toasted seeds, rhubarb, white asparagus - £15.00

Pigs head croquettes, ham, celeriac, truffle - £12.65

Handpicked crab, beetroot cured salmon, dill, horseradish – £15.00

Arlington white egg yolk & spinach ravioli, peas, smoked butter & chive sauce − £12.65

Derbyshire beef fillet & cheek, artichoke, spring cabbage, miso − £38.00

Monkfish, potato terrine, asparagus, sea kale, oyster, seaweed sauce – £36.55

Hake, squid, turnip, radish, edamame beans, shimeji mushrooms, squid broth − £27.95

Local lamb cutlet, onion, broad beans, goat's curd, boulangere potatoes – £37.00

=Goosnargh chicken, wild garlic, leeks, morels, leg pie – £30.00

=Ricotta gnocchi, spring vegetables, old Winchester & garlic veloute – £24.00

Pre Dessert

White chocolate crème brûlée, Kalamansi lime, strawberries – £7.80

Rhubarb, Fromage frais, mandarin sorbet, pistachio –  $\pounds$ 7.80

Casa Luker chocolate, peanuts, salted caramel & banana – £8.60

Lemon baked Alaska, pink grapefruit sauce – £7.45

A selection of homemade ice creams & sorbets – £7.50

A selection of three cheeses with Peacock crackers – £12.35

Additional cheese £2.65 each

## **CLASSIC DISHES FROM THE BAR**

Homemade soup of the day served with croutons – £5.30

Smoked haddock & leek tartlet, poached egg, hollandaise sauce – £8.30

Potato & pea croquettes, Lincolnshire poacher sauce, nettle & hazelnut pesto – £7.80

Cep gnocchi, wild mushrooms, spinach, old Winchester and garlic sauce, grilled spring onions − £18.95

Fish dish of the day - £22.50

Rib eye steak, chips, onion rings, grilled mushroom, tomato relish, béarnaise sauce – £25.80

Dishes can be modified upon request; however we cannot guarantee that any items are completely allergen free due to being in a kitchen that contains ingredients with allergens

Fresh filter coffee, cappuccino, espresso, a wide variety of teas including leaf teas, lemon and mint infusions served with petit fours £5.90