

This is My Pub

Cuisine: British / Modern European | Winter

From £55 pp

Wine pairing available from £28 pp

Starter

Goat's Cheese Bonbons | Beetroot Carpaccio | Rocket | Walnut Crumb (V)

Duo Of Pork | Apple & Sage Pork Loin Croquette | Crispy Pork Belly |

Deville Peas & Pancetta | Au Jus

Cozy Ham & Earth Root Soup | Crusty Local Bread

Roasted Celeriac & Tarragon Soup | Winter Truffle Oil | Crusty Local Bread (Ve)

Spicy Arrabbiata King Prawns | Feta | Chilli Pesto | Pangrattato | Toasted Ciabatta

Beetroot Salmon Gravlax | Horseradish Creme | Lime & Ginger Vinaigrette | Rosemary & Garlic Croute

Beetroot Tartare | Horseradish & Chive Emulsion | No Game Chips (V Or Ve)

Sharing Baked Camembert | Honey, Truffle & Rosemary | Red Onion & Plum Preserve |

Toasted Ciabatta (for 2-3 people)

Main

Pan Fried Sea Bass | Crushed Lemon & Dill New Potatoes | Sprouting Broccoli |

Tomato & Caper Vierge | Salsa Verde

Duo Of Pork | Roasted Belly Of Pork | 5 Spice Pork Croquette | Mustard & Garlic Mash | Buttered Greens |

Honey Glazed Heirloom Carrot | Cinnamon And Calvados Jus

24 Hour Red Wine Braised Blade of Beef | Gratin De Dauphinoise | Pan Seared Leek |

Szechuan Pepper & Shiitake Jus

Wild Mushroom Gnocchi | Baby Spinach | Stilton & Tarragon Cream | Basil & Pistachio Pesto |

Pangrattato | Truffle Oil (V Or Ve)

Crispy Cod Kiev | Warm Tartare Butter | Baby Plum Tomato | Saffron Risotto

Turkey Breast Roulade | Cranberry & Spinach Stuffing | Greens |

Garlic & Herb Roasted New Potatoes | Shallot & Cherry Gravy

Pan Roasted Duck Breast | Chickpea Cassoulet | Parmentier Potatoes | Wilted Spinach

Chicken Roulade | Wild Mushroom & Truffle Velouté | Tarragon Oil | Pommes Boulangère

Parmigiana Di Melanzane | Baked Aubergine | Parmesan | Tomato | Basil | Pangrattato (V)

Side

Skinny Fries | Mystery Seasoning (V Or Ve)

Posh Fries | Grated Parmesan | Truffle Oil | Herbs (V Or Ve)

Garlic & Herb Roasted Potatoes (V Or Ve)

Sautéed Leeks | Herb Infused Cream | Confit Garlic Butter (V)

French Green Beans | Garlic | Crumbled Feta (V)

Braised Red Cabbage | Red Wine | Cranberries (V Or Ve)

Traditional Coleslaw Salad Bowl (V)

Mixed Leaf Salad | Cherry Tomatoes | Cucumber | Red Onion | Honey & Mustard Vinaigrette (V)

Pommes x Butlers

Dessert

- Sticky Toffee Pudding** | Salted Caramel Sauce | Vanilla Ice Cream (V)
Black Forest Gateau | Dark Chocolate & Miso Mousse | Cherry Crème |
Spiced Cherry Gel | Chocolate Tuile (V)
Scrumpy Cider Apple Crumble | Oat Crumble | Crème Anglaise (V)
Tarte Au Citron | Torched Meringue | Pomegranate Compote |
Whipped Pomegranate Cream (V)
Single Malt Whiskey Creme Brûlée | Zesty Lemon Shortbread (V)
Warm Blueberry Almond Frangipani Tart | Blueberry Compote |
Clementine Curd | Orange Chantilly (V)
Warm Spiced Plum Liquor Soaked Sponge | Rum And Cinnamon Poached Plum |
Vanilla Chantilly (V)
Spiced Winter Trifle | Winter Spiced Sponge | Rum & Nutmeg Crème Anglaise |
Vanilla Chantilly | Ginger Biscotti
Chocolate & Hazelnut Bread & Butter Pudding | Crème Anglaise (V)