

This is My Pub

Cuisine: Modern European | Summer

From £55 pp

Wine pairing available from £28 pp

Starter

Garden Pea & Slow Cooked Ham Soup | Crusty Local Bread

Garden Pea & Fresh Herb Soup | Crusty Local Bread (Ve)

Goat's Cheese Bonbons | Beetroot Emulsion | Dressed Rocket & Cucumber Salad (V)

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

Devilled Peas & Pancetta | Au Jus

Honey, Ginger & Sesame King Prawns | Saffron Emulsion | Sweet Pickled Pink Shallot | Chilli |

Coriander | Steamed Hirata Buns

Green Goddess Chicken Salad | BBQ Woodland Chicken Thigh Skewers | Crispy Baby Gem Wedge |

Green Goddess Dressing | House Furikake

Pan Seared Mackerel | Roasted Pepper & Sunflower Pesto | Lemon & Chilli Dressed Courgette

Korean Grilled Pork Belly Lettuce Wrap | House Kimchi | Korean Pear | Fresh Garlic |

Sesame & Soy Dressed Mooli Slaw

Beetroot Tartare | Horseradish & Chive Emulsion | Croute (V Or Ve)

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

Toasted Ciabatta

Main

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

Tomato & Caper Vierge | Salsa Verde

Seared Cod Loin Mi-cuit | Grilled Young Pickled Cucumber | Crispy Stewed Potato |

Tarragon & Mussel Velouté

Duo Of Pork | Roasted Belly Of Pork | 5 Spice Pork Croquette | Chive & Garlic Mash |

Buttered Greens | Honey Glazed Heirloom Carrot | Cinnamon & Calvados Jus

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

Szechuan Pepper & Shiitake Jus

Pan Roasted Woodland Chicken Thighs | Caramelised Coconut Sauce |

Chicken Stock Steamed Rice | Grilled Mango & Fresh Herb Salad

Seafood Bouillabaisse | Pan Fried Salmon | Scottish Mussels | King Prawns |

Tarragon Salsa Verde | Sweet Pickled Shallots | Warm Baguette

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

Spring Pea Risotto | Sunflower & Basil Pesto | Toasted Pine Nuts | Crumbled Feta (V or Ve)

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

Pangrattato | Truffle Oil (V Or Ve)

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)

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)
Marbled Blueberry Panna Cotta | Blueberry Curd | Blueberry Compote |
Caramelised White Chocolate Crumb
Scrumpy Cider Apple Crumble Pavlova | Spiced Apple Compote | Vanilla Chantilly Creme |
Caramel Sauce | Oat Crumble (V)
Lemon & Rosemary Posset | Frozen Raspberry Granita | Baked Shortbread (V)
Lime, Mango & Watermelon Eton Mess | Lime Infused Chantilly Crème | Mango & Rum Compote |
Fresh Watermelon | Crispy Meringue Shards (V)
Chocolate & Hazelnut Bread & Butter Pudding | Crème Anglaise (V)