

DINING AT THE FLITCH



STARTERS

Smoked Haddock & baby leek fishcake, finished with homemade tartare sauce

Whipped Goat's cheese, pumpkin and beetroot salad (v)

Chicken Liver Parfait with spiced chutney and toasted brioche

Chef's soup of the day with freshly baked roll

Smoked ham hock and vegetable terrine with pickled veg and toasted ciabatta

MAINS

6 hour braised beef with spring onion, mashed potatoes, wilted winter greens and red wine jus

Pan fried fillet of Sea Trout with saffron crushed potatoes, wilted spinach and sauce vierge

Slow roasted belly pork, with braised baby gem lettuce, and garden peas with a cider and apple jus

Butternut squash and Pumpkin Risotto with parmesan crisp and toasted pine nuts

Oven roasted chicken breast, fondant potato, leek and pancetta sauce, baby carrots and kale

DESSERT

Traditional crème brulee with handmade biscuits

British Counties Cheese plate with crackers and grapes

Sticky toffee pudding, vanilla bean ice cream

Selection of ice creams

White chocolate cheesecake with chocolate sauce

2 COURSES £22.95

3 COURSES £27.50

Prices are inclusive of VAT at 20%. Many of our dishes are cooked to order so please be understanding during busy periods. All care is taken to remove any fish bones by our chefs, however please be aware when enjoying your meal. Our kitchen handles many different ingredients so we cannot guarantee gluten or nut free. For allergens and intolerance advice please ask a member of The Flitch team.

