

Restaurant 22

March Menu

Roast beetroot and caraway soup, goats cheese dumplings

Salt cod croquettes, sea kale, wild garlic mayonnaise

Oxtail and leek terrine, piccalilli, sourdough toast

*Buffalo mozzarella, radish, spring onion, wild leaf salad,
mint and chilli oil*

*Mussels steamed with lemongrass, parsley and white wine**

Home-made sorbet

*Grilled rump of new seasons lamb,
taleggio and thyme potato cake, purple sprouting broccoli
(£2 Supplement)*

*Poached fillet of sea trout, Saffron crushed new potatoes,
slow cooked fennel, caper and dill oil*

*Honey glazed breast of chicken, bubble and squeak,
carrots, sweetcorn purée*

Risotto of globe artichokes, ricotta, lemon, basil crisps

A Selection of Seasonal Vegetables are available on request (£2.50 per portion)

Vanilla pannacotta, limoncello syrup, candied lemons

Pear tart tatin, orange blossom cream

Cherry and chocolate brownie, cardamonn ice – cream

*Selection Of British Farmhouse Cheeses With Home-Made Chutney***

£27.95 inc . V.A.T.

** Please note the fish course will be a supplement of £7.00*

*** Cheese is available as an extra course if desired at a supplement of £7.00*