



## Sharrow Through The Ages Lunch Menu

### - Starter -

#### **Jerusalem Artichoke Veloute**

Croute of Wild Mushrooms, Whisky, Parsley

#### **Slow Cooked Pigs Cheek**

Sichuan Roasted Pineapple, Pak Choi, Coconut

#### **Grilled Mackerel**

Blood Oranges, Beetroot, Watercress, Hazelnut

### - Main -

#### **Braised Venison Cobbler**

Horseradish & Cheddar Scones, Roasted Baby Parsnips, Creamed Potato

#### **Fillet of River Trout**

Grilled Tenderstem Broccoli, Chorizo, Anchovy, Parmesan

#### **Cumin & Honey Roasted Heritage Carrot**

Ras al Hanout, Puy Lentils, Mint Feta, Lemon

### - Dessert -

#### **Francis Coulson's Famous Sticky Toffee Pudding**

Toffee Sauce, Vanilla Ice Cream

#### **Trio of Chocolate & Coffee**

Orange Marmalade

#### **Apple Tart**

Lemon Yoghurt, White Chocolate, Bavarois

**3 courses £25.00 per person**

### - To Finish -

#### **Coffee or Tea with Petit Fours**

£4.50 per person