



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 -

Roast Sirloin of Angus Beef

Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Horseradish Cream

Braised Venison Cobbler

Horseradish & Cheddar Scones, Roasted Baby Parsnips, Cream Potato

Fillet of River Trout

Grilled Tenderstem Broccoli, Chorizo, Anchovy, Parmesan

Cumin & Honey Roasted Heritage Carrot

Ras el 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