

# D A M S O N

## SUNDAY SET MENU

### STARTERS

Ham hock and bombay potato terrine, homemade picallili, toast

Smoked haddock and sweetcorn soup, poached egg, spinach, curry oil

Smoked beetroot salad, horseradish panna cotta, pickled thai shallots, candied walnut, melba toast

Venison and pork scotch quail's egg, crispy pancetta, wholegrain mustard beurre blanc, honey and parsley oil  
(£3.00 supplement)

### MAIN COURSES

28 day aged roast Cheshire beef

*Or*

Roast leg of lamb

served with Yorkshire pudding, duck fat roasted potatoes, seasonal vegetables and roasting juices  
(£3 supplement)

Roast chicken breast, sautéed new potatoes, parsnip purée, purple sprouting broccoli, red wine sauce

Pan fried cod loin, kalamata olive and bergamot purée, butternut squash, baby spinach, crispy mussels, Bois bourdin sauce

Wild mushroom and Jerusalem artichoke risotto, truffled artichoke purée, artichoke crisps

### DESSERTS

Vanilla cheesecake and poached rhubarb

Orange and Grand Marnier tart, blackcurrant sorbet

Mocha brulee, milk chocolate and raisin cookies

A choice of 5 cheeses from the cheese board served with chutney & biscuits  
(£3.00 supplement)

### SIDE DISHES

Parsley new potatoes

Buttered seasonal greens

Fine green beans

All side dishes £1.75

2 Course £16.95

3 Course £19.95