

Le Caveau

RESTAURANT

Evening Menu

(Available Tuesday -Friday 6.30pm-8.30pm)

(Saturday 5pm-8.30pm)

Two courses from £37.00 or

Three courses from £47.00

Starters

Homemade black pudding, hash brown and poached egg, homemade brown sauce.

Pigs head terrine, pea and mint salad, piccalilli.

Seared salmon, roasted peppers, red onions and basil pesto.

Crispy gnocchi, wild mushroom, truffle cream.

Main Courses

Slow roasted bacon belly, confit garlic fondant potato, mustard and honey sauce.

Crispy chicken thigh, celeriac and apple slaw, crushed Jersey Royals and green herb mayonnaise.

Risotto of spring greens topped with poached egg, crispy onions and chilli oil.

Grilled breast of lamb porchetta style, confit tomatoes, buttery mash and cider jus.

Main courses come served with carrot and parsnip gratin for the table. Additional sides available @ £5.95

Fries / Buttery mash / Parmentier potatoes / Mixed greens

Desserts

Dark chocolate cremeux, toasted nuts, shortbread biscuit and strawberry jam.

Burnt Basque style lemon and poppyseed cheesecake, lemon curd and ginger crumbs.

Crème brulee (ask for todays flavour).

Trio of Cheese from The Courtyard Dairy.