



1st

Cheese and onion pie (v)
Croque monsieur
Smoked mackerel profiteroles

2nd

Milk loaf, fennel seed and truffle sourdough, and tomato and olive focaccia
served with a selection of honey and thyme, smoked paprika and caramelised onion butters (v)

3rd

Smoked guinea fowl and black pudding terrine
served with piccalilli and toasted hazelnut

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Confit salmon, textures of artichoke
and salmon tartare

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Swede and haggis tart served with mushroom and chantilly au chèvre
(vegetarian option available on request)

4th

Confit duck leg and breast, salt baked celeriac and parsnip purée
served with a hazelnut and herb crumb, pickled pear and pear crisp

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Plaice and prawn mousse delicate, mustard and dill purée and tartare hollandaise
served with glazed turnip, charred leek and crispy kale

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Beetroot and camembert en croute and caramelised cauliflower purée
Paired with a chestnut and mushroom parcel and potato galette (v)

5th

Apple crumble soufflé, apple sorbet and crème anglaise

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Caramelised custard slice, hazelnut crumb, passionfruit syrup and vanilla ice cream

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Clementine and dark chocolate walnut fondant and raspberry ripple ice cream

Price

£18.50 per head

Please make your server aware of any allergies or dietary requirements you may have.

Share your snaps with us

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