



Amuse Bouche

Leek and potato velouté, mature cheddar croquet with crispy leeks

Bread

Sourdough with bloody Mary butter

Starters

Gochujang and sesame fried chicken thigh, kimchi pickled slaw with a miso and honey dipping sauce

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Citrus cured salmon. Crème fraiche, pickled apple and cucumber, crispy salmon skin with salmon tartare, chive oil and soda bread croutes

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Salt baked beetroot carpaccio, candied walnuts, goats' cheese, beetroot and orange chutney, dressed watercress, pomegranate dressing

Mains

(ALL MAINS ARE SERVED WITH A POTATO FONDANT, CELERIAC PUREE AND CREAMED KALE AND LEEKS)

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Slow roasted Lamb rump with a rich lamb and rosemary jus

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Herb crusted plaice with a beurre noisette butter reduction

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Glazed carrot, mushroom and hazelnut tart

Desserts

Cheese selection, crackers and chutney
(Brie, Manchego, Stilton)

White chocolate and cranberry brioche bread and butter pudding, crème anglaise and ice cream

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Peanut butter and marmalade cheesecake, brown butter and oat crumble, orange curd and ice

Price

£18.50pp.

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Thursday 13th October – Thursday 24th November 2022

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

Share your snaps with us

@metatthesquare

