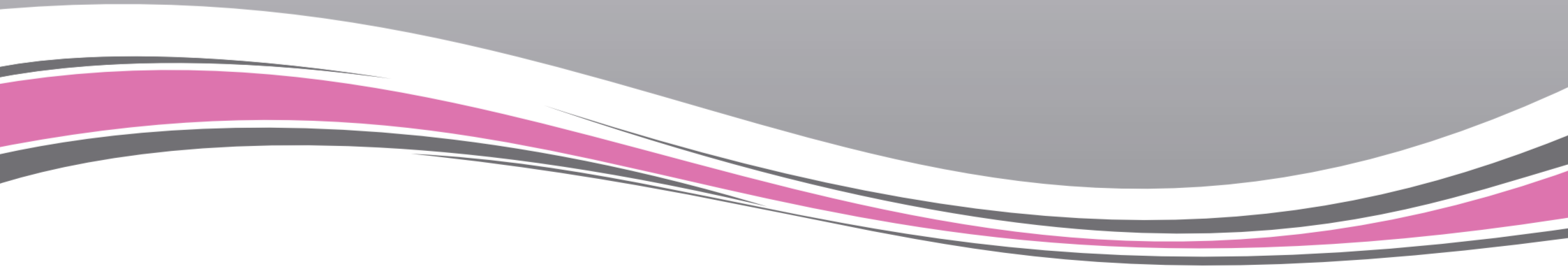


the
adderley



LEA MARSTON
RESTAURANTS

Menu

Ciabatta bread, assorted olives, oil and balsamic dip

To commence

Minestrone vegetables macaroni cheese (v)	£4.95
Carpaccio beef pickled vegetables, horseradish cream	£5.95
Rosette of melon * winter berry compote (v)	£3.95
Carrot & crab cheesecake micro herbs	£5.95
Confit of duck beetroot and orange salad	£5.25
Pigeon, smoked bacon pine nuts, Madeira dressing	£5.25
Pear & Roquefort tartlet aged balsamic (v)	£4.95
Rabbit, black pudding red wine jus	£5.75
Soup of the day*	£3.95
Goat's cheese croquette* beetroot crisps, Mediterranean vegetables (v)	£4.75
Traditional smoked salmon* shallot dressing, keta caviar	£4.75
Pan fried scallops pea puree, pancetta	£7.25

To conclude

Fresh fruit platter, mint sorbet*	£4.95
Almond & raspberry flan *	£4.95
Toffee & banana cheesecake *	£4.95
Tiramisu mocha anglaise	£5.25
Peach melba	£5.75
Lemon ravioli mango cocktail	£6.25
Cappuccino mousse palmier's	£5.25
Chocolate fondant (allow 20mins) Bailey's anglaise	£6.25
Selection of local cheeses* chutney, walnut bread	£4.95

Hot Beverages

Floater Coffee	£2.95
Liqueur Coffee	£4.50
Filtered Coffee	£2.50
Cappuccino	£2.50
Latte	£2.50
Espresso	£2.50
Hot Chocolate	£2.50
Tea	£2.20

A fine selection of liquors, Cognacs and after dinner tipples are available

* Denotes dinner inclusive dish
All prices include vat at the current rate
Please note that some products may contain nuts
To the best of our knowledge all products are GM free

To continue

Braised blade of beef truffle mash, butternut squash, red wine liquor	£18.25
Fillet of sea bass boulangerie potatoes, sweet and sour pimentoes	£16.50
Pork belly* Celeriac mustard mash, carrots Vichy, apple crisps	£15.95
Pheasant Red cabbage, Savoyarde potatoes, game jus	£16.25
Ballotine of chicken King Prawns and Oriental broth, wild rice	£15.95
Confit lamb rump* Provencal vegetables, dauphinoise potatoes	£15.95
Pumpkin & wild mushroom risotto* (v)	£14.95
Orzo pasta* curly kale, tomato and pesto dressing (v)	£14.95
Duck three ways Confit leg, breast, livers, cabbage, fondant potato	£18.50
Tournedo of salmon* Nori, beetroot, herb butter sauce	£15.95
Bouillabaisse aioli, crusty bread	£18.50

Home comforts

Fish, chips, mushy peas mascarpone tartare sauce	£14.95
Faggots & mash red onion gravy	£13.50

Sides

Our Chips	£3.50
Creamed Potato	£3.50
Mixed Greens	£3.50
Mixed Salad	£3.50
Caesar Salad	£3.50

Cheeseboard

Selection of all	£7.95
One cheese	£4.95
Three cheeses	£6.50

Cornish Yarg – Cornwall England
Semi hard, wrapped in nettles, fresh, young lemon tones

Applewood Smoked Cheddar – Ilchester England
Hard cheese, smoky, sweet, nutty

Cerney - Cotswolds England
Subtle citrus flavour with a delicate light texture similar to fromage frais

Sage Derby - Derbyshire England
Green veined, semi-hard with a delightful mild sage flavour

Brie de Meaux - Ile de France, France
The king of cheese, soft with a fine white mould crust

Pont-l'Évêque - Normandy, France
Soft with a washed rind, mild herb flavour

Roquefort - South of France
Must be matured in caves of Roquefort-sur-Soulzon
Semi solid cheese with blue mould rippling though, tangy, salty and strong

Epoisses - Burgundy, France
Soft cheese with a washed rind, light alcoholic taste, strong but not overpowering