



Sample menu November 2017

SET MENU

STARTERS

COARSE PORK TERRINE

Served with beetroot chutney and sourdough.

BUTTERNUT SQUASH SOUP

With a crouton and Parmesan cheese.

AMRITSARI FISH

Deep fried cod in a batter of chickpea flour, garlic and ginger sprinkled with chaat masala.

MAINS

FETA CHEESE TART

With red onion jam, oven dried tomatoes and basil.

GOUJONS OF PLAICE

With salsa verde mayonnaise.

HAKE ALLA CARLINA

Pan-fried hake fillet in a tomato, parsley and caper sauce.

DESSERTS

LEMON POSSET

With berry compote.

CHOCOLATE PAVÉ

Peanut crumb, salted caramel ice cream and chocolate sauce.

GINGER PUDDING

Served with golden syrup and clotted cream.

2 COURSES £17.50 | 3 COURSES £21.50

Available every day at lunchtime and dinner between 6pm to 6.30pm

Please ask a member of staff for information on allergens

www.rickstein.com