

THIRTYSIX

BY NIGEL MENDHAM

DINNER MENU

STARTER

Quail

Terrine forestiere, braised leg, quail jus

Red mullet

'All things nicoise'

Rare breed pork

Braised cheek, langoustine, granny smith

Scallops

Cauliflower, smoked eel, red sorrel

Dry aged beef

Carpaccio, beetroot, horseradish

Artichoke

Warm salad, quail eggs, autumn mushrooms

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MAIN COURSE

Goosnargh duck

Savory granola, foie gras, celeriac

Herdwick mutton

Sticky rib, braised shoulder, navarin of autumn vegetables

Brill

Rib of beef, watercress, native oysters

Highland venison

Butternut fondant, ossobucco, bacon spaetzle

Lemon sole

'Taste of carrots', tomato lentils

Butternut squash

Fondant, puree, savoury granola, caramelised onions, broccoli

£49.00 for 2 courses

£60.00 for 3 courses including coffee or tea

Please advise us of any allergies or dietary requirements