

# THIRTY SIX

BY NIGEL MENDHAM

## LUNCH MENU

### STARTER

#### **Ham hock**

Pressed terrine, cheddar cheese clafoutis, piccalilli

#### **Artichoke**

Warm salad, quail eggs, autumn mushrooms

#### **Cod**

Lightly smoked, parmesan, liquid tomato, anchovies

#### **Clafoutis**

Cheddar cheese, liquid tomato, herb salad

### MAIN COURSE

#### **Goosnargh duck**

Braised leg, parsnip puree, bitter orange

#### **Hake**

Tomato & vegetable lentils, carrot puree, caramelised onion

#### **Braised beef**

Sticky cheek, parsley, flavours of burgundy

#### **Butternut squash**

Fondant, puree, savoury granola, broccoli

### DESSERTS

#### **Apples and brambles**

Crumble, brûlée, sorbet

#### **Carrot cake**

Liquid carrot, iced cream cheese, spiced walnuts

#### **Iced coffee**

Orange donuts, parfait, liquid chocolate

£21.00 for 2 courses

£28.00 for 3 courses plus coffee or tea

Please advise us of any allergies or dietary requirements

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### DESSERT WINES AND PORTS (100ML)

Moscato Passito "Palazzina"  
Piemonte, Italy  
£6.50

Domaine de Grange Neuve  
Monbazillac, France  
£7.50

Domäne Wachau  
Beerenauslese, Terrassen  
Austria  
£9.50

M. Chapoutier Banyuls Rouge  
France  
£10.00

Fernando de Castilla  
Pedro Ximenez, Spain  
£14.00

Ramos Pinto 10yr Tawny  
£12.00

Grahams LBV 2005  
£8.00

Prices are inclusive of VAT,  
a 12.5% discretionary service charge will be added to your bill