



N A S T U R T I U M

COFFEE • BISTRO • RESTAURANT

Snack

Mushroom Tartlet. Fermented Mushroom Caramel. Raw Mushrooms. £5*

Sourdough Waffle. Snowdrop Custard. Smoked Eel. £5*

Onion Loaf. Marmite Butter. £5*

Starters

Spelt Porridge. Jerusalem Artichoke Puree. Poacher Mousse. Apple. Jerusalem Artichoke crisp. £9*

Cured Salmon. Pickled Shallots. Roasted Beetroot. Horseradish Cream. Rye Crumb. £9*

Duck Liver Parfait. Candied Walnut. Marmalade Gel. Focaccia. £9

Mains

Venison Loin. Cavolo Nero. Pear. Celeriac Puree. Venison Sauce. £26*

Catch Of The Day. Chicken Butter Sauce. Tenderstem. Chervil. Potato & Capers. £19*

Butternut Squash Pappardelle. Tenderstem. Roasted Squash. Almonds. Chilli Persillade. £18

Sides

Pomme puree. Nutmeg. Chives. £5

Honey Roasted Parsnips & Carrots. £5

Pre Dessert

Cote Hill Blue Ice Cream. Apple. Mince Meat Crumble. £5*

Dessert

Burnt Sugar Tart. Sour Banana Puree. Eggnog Ice Cream. £9

Malted Chocolate Mousse. Coconib Biscuit. Malt Ice Cream. £9*

Lincolnshire Cheese Board. Spiced Apple Chutney. Sesame Crackers £12

***Chefs Taster £65**