

THE CAVENDISH PUB

À LA CARTE MENU



STARTERS

Oysters served with mignonette & lemon.	6 ea
Creamy Salsify Soup served with mushroom, chestnut crumble and parmesan with orange and garlic oil. (VE OPTION)	12
Fig Toast - buttered toast, ricotta, figs, pinenut gremolata. (V)	12
House-Cured Salmon - blackberry, orange and gin-cured salmon, pickled beetroot, chive hollandaise sauce.	18
Beef Fillet Carpaccio with caper oil gremolata and crispy potato curls.	18

MAINS

Confit Hispi Cabbage served with walnut cream, pickled apple and roasted grapes. (VE)	18
Pan-fried Cod with swede puree and crispy chorizo.	25
Turkey Dinner - sous-vide rolled turkey breast and served with pigs in blankets, roast potatoes, honey roasted carrots, parsnips, brussels sprouts, cranberry sauce and gravy.	25
Pumpkin and Ricotta Ravioli served with wild mushroom, pecorino and crispy sage. (V)	25
24h Braised Ox Cheeks served with butternut squash puree, girolle mushrooms and pinenut gremolata.	30
8 oz Sirloin Steak served with bone marrow, peppercorn cream, chunky chips and salad.	36

PUDDINGS

Chocolate Crèmeux Praline - with hazelnuts, and frangelico liqueur infused sponge. (V)	9
Ricotta Semifreddo Cake - with liqueur-stewed pear and hazelnut crumble. (V)	8
Lemon Posset - with mulled wine gel and meringue. (VE OPTION)	8
Christmas Pudding - with hot custard. (V)	8
Cheese Plate: 18 month Comté, Taleggio, Blue di Capra, chutney and home-made crispbread Cheeses are subject to change	8

Vegetarian (V) Vegan (VE)

Prices are inclusive of VAT. A 12.5% discretionary service charge will be applied to the bill. Please speak to a member of staff about dietary requirements. Allergen information available upon request.