

## FEASTING MENU

50 per person

*Pair with a glass of Veuve Clicquot Yellow Label for 12*

## SNACKS

Sourdough, whipped Marmite® butter

## STARTERS

Burrata, Isle of Wight tomatoes, black olive tapenade, sourdough crisps (v)

Beef Tartare, cured egg yolk, sourdough toast\*

Grilled Asparagus, mint & courgette purée, lovage pesto, pangrattato (ve)

## MAINS

Risotto Primavera, asparagus, courgette, garden peas, chive oil\* (v)

Honey Soy Glazed Duck Breast, charred spring onions, hispi cabbage, pommes anna\*

Pie of the Day

British and Irish 8oz Sirloin, triple-cooked chips, choice of sauce (+5pp)

Roasted Fillet of Cod, caper & parsley sauce, asparagus, pommes anna

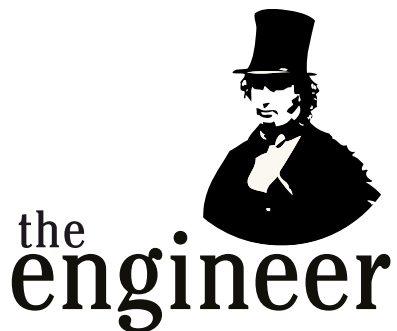
## PUDDINGS

Belgian Chocolate Mousse, olive oil, honeycomb (v)

Panna Cotta, spiced pineapple salsa, sablé biscuit (v)

Timperley Rhubarb & Sour Cherry Crumble, vanilla custard (ve)

*Add a selection of British Cheeses 10pp*



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Where table service is offered, a discretionary service charge of 10% may be added.

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens. Adults need around 2000kcal a day.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. \* = this dish contains alcohol. Fish dishes may contain small bones. Alcohol is only available to over 18s. Please drink responsibly.

