

STARTERS

Wye Valley asparagus, soft Burford Brown egg dressing (v)

Leek, potato soup, wild chicken garlic fritter

Octopus carpaccio, salt and pepper squid, watermelon

MAIN COURSES

Potato and rosemary dumplings, peas, broad bean, feta cheese, mint oil (v)

Creedy Carver chicken pie, buttered Spring greens

Stone bass fillet, mussels, clams, samphire, Jersey Royal potato, shellfish sauce

PUDDINGS

Egg custard tart, Yorkshire rhubarb

Chocolate, caramel and peanuts, dulce de leche ice cream

Passion fruit meringue, toasted hazelnut, guava sorbet

Artisan British cheeses (four pieces)
(supp)

BRASSERIE PDR MENU SPRING 2019

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