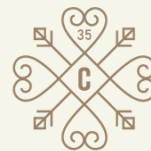


THE CAVENDISH PUB

À LA CARTE MENU



STARTERS

Oyster Catch of the Day served with mignonette, lemon and tabasco (GF)	6 ea
Smoked Duck Breast served with horseradish emulsion, beetroot gel, Arenkah caviar (GF)	16
Blowtorched Dorset Mackerel with burnt orange ponzu and pickled kohlrabi (GF)	14
24h Slow cooked Ox Cheeks served with house-smoked carrot puree, carrots sprouts and herb oil (GF)	18
Radicchio and Endive Salad with Gorgonzola cream, nectarine peach, bronze fennel, pistachio dressing and pistachio crumble (GF) (V)	12

MAINS

8 oz Sirloin Steak served with spicy honey ranch sauce, chunky chips, and mixed leaf salad dressed with infused leek oil (GF)	36
Fresh Conchiglie Pasta served with fresh tomato sauce, confit garlic sauce, fresh cherry tomato, herb infused oil and tomato crisps (V)	26
Pan-fried Shetland Cod served with sorrel sauce, rock samphire and herb cracker (GF)	28
Duck Breast served with sweetcorn sauce, cherry jus, fresh cherry, baby shallots and nasturtium (GF)	32
Corn Fritter served with sour cream, cucumber and chilli salad (VE) (GF)	18
Grilled Caesar Salad served with house-smoked chicken, caesar dressing, bacon crumble and grated Parmigiano Reggiano (V)	14/21

PUDDINGS

Ice Cream served with a Wafer - Please ask for flavours of the day and for DF/GF options	6 per two scoops
Eton Mess - strawberries from Kent, vanilla chantilly, strawberry coulis, strawberry sorbet and meringue crumble (GF) (V)	9
Red Thai Tea Panna Cotta - condensed milk foam and caramelised coconut chips (GF)	8
Blackforest Fudge cake - chocolate and maraschino cherry ganache, served with French black cherry coulis (V)	8
Cheese Plate: 18 month Comte, Taleggio, Blue Di Capra, served with tomato chutney and home-made crispbread (V) Cheeses are subject to change	9

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.