

T h e
O L D
L I Q U O R
— S T O R E

TWO COURSES £36
THREE COURSES £44

Smoked almonds (ve) (n) **5** House marinated Gordal olives (ve) **5**
Truffle & pecorino nuts (v) (n) **5**

STARTERS

DRESSED CRAB & HEIRLOOM TOMATO TARTLET

Garden pea & lovage, salted lemon, tempura samphire

STEAMED "BLUE MONDAY" CUSTARD

Sticky Guinness bread, celery, walnut, red chicory, granny smith (v) (n)

CRISPY PIG'S HEAD FRITTER

Smoked eel & ratte potato salad, gooseberry & dill pickle, grape mustard

DOUBLE BAKED "ARNOLD BENNETT" SOUFFLE

Natural smoked haddock, gruyere, summer truffle, roasted hazelnut & bitter leaf saladette (n)

MAINS *ALL SERVED WITH SEASONAL VEGETABLES & POTATOES*

PAN ROASTED CORN FED CHICKEN SUPREME

Chicken fat & anise carrot, crispy skin, albufera sauce (gf)

GRILLED FILLETS OF RED MULLET

Smoked almond & pimento romesco, sherry roasted padron peppers, "cardinal" beurre rouge, "bravas" potato (gf)

OLD BAY RUBBED PICANHA STEAK

Nasturtium "chimichurri", collard chard & corn, bonarda & bone marrow gravy (gf)

COURGETTE, MARJORAM & RICOTTA "SFORMATO"

Smoked beetroot "tarama", caramelised fennel, salsa verde, pinenuts (v) (n) (gf)

SEE THE BOARD FOR SPECIALS & OUR MARKET FISH DISH OF THE DAY

GF= GLUTEN FREE GFA= GLUTEN FREE AVAILABLE VE= VEGAN V= VEGETARIAN N= CONTAINS NUTS

PLEASE INFORM US OF ANY FOOD ALLERGIES. AN OPTIONAL 12.5% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO THE BILL.

SIDES

SKIN ON FRIES WITH TRUFFLE & PARMESAN (GF)	6.5	SMOKED BACON & JUNIPER CREAMED HISPI CABBAGE (GF)	6
CHIANTI BRAISED RED CABBAGE (V)(GF)	6	SOFT HERB & MIXED LEAF SALAD, HOUSE VINAIGRETTE (V/VE)(GF)	5
STEAMED TENDERSTEM BROCCOLI, CHILLI JAM, TOASTED PINE NUTS (V)(N)(GF)	7	TRIPLE COOKED CHIPS, ROASTED GARLIC AIOLI (V)(GF)	6

DESSERTS

HEATHER HONEY "CREME CARAMEL"

Strawberries in elderflower wine & black pepper, honeycomb (gfa)(v)

SMOKED ALMOND & MAPLE BAKED GOAT'S CHEESE CROTIM

Apricot & armagnac jam, sourdough toast (n)(v)(gfa)

72% BITTER CHOCOLATE TRUFFLE

Raspberry, Cointreau, oats & caramel (gfa)

TODAY'S CHEESE SELECTION

Please ask your server to see our dedicated cheese menu.

DESSERT WINE

SAUTERNES LE 2 DE ROMER DU HAYOT, CHÂTEAU ROMER DU HAYOT, FRANCE 75ML	7
CHATEAU VARI, MONBAZILLAC 2019, BERGERAC, FRANCE 75ML	8
DIEMERSDAL, NOBLE LATE HARVEST SAUVIGNON BLANC 2014, DURBANVILLE, SOUTH AFRICA 75ML	10

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