

## EVENING MENU FEBRUARY 2019

Spicy coconut laksa. An Asian inspired soup of lemongrass, chilli and ginger.  
Book Choi and rice noodles. (V)

Oatmeal coated mackerel fillet, pan fried and served with a tart  
rhubarb and thyme sauce.

Ham hock terrine with capers, Wholegrain mustard and herbs.  
Caramelised onion chutney and winter salad. (GF)

Oxford blue cheese pate with walnuts and port. Blackberry and  
red wine pickled pear. Crisp focaccia croutes . (V/GF on req)

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Pork fillet with sage forcemeat, black pudding bubble and squeak  
and a sherry vinegar sauce.

New England Cod and bacon chowder, with crayfish tails.  
Crisp leek and poached egg. (GF)

Slow braised beef short rib casserole with winter vegetables  
and herb dumpling. Creamy mashed potato.

Baked Chicory and ricotta rottolo with tomato sauce and  
Parmesan cheese. Served with watercress and shallot salad. (V)

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Warm chocolate and almond cake with butterscotch sauce.  
Vanilla ice cream rolled in hazelnut praline. (V/GF)

Norfolk treacle tart with vanilla and orange pastry. Vanilla custard  
and Candied orange zest. Clotted cream. (V)

Wakefield pink rhubarb fool with lightly whipped cream, toasted almonds  
and crisp Turkish biscuit. (V/GF on req)

Local cheese plate with spiced nuts, pickled pear and fudges cheese crackers.  
Red onion marmalade. (+£1.50)

**2 course meal £26.50**

**3 course meal £34.00**

**Please & make staff aware of any allergies or food intolerances you may have.**

*St. Michael's*