

EVENING MENU, APRIL 2019

Leek and potato soup. A traditional light spring soup with focaccia croutons, chopped chives and cream.(V)

Goats cheese soufflé Suisse. A light soufflé baked in a cream and Parmesan sauce. (V)

Chicken, lemon and tarragon terrine. Served with Kitchen garden piccalilli and dressed spring salad.(GF)

Beer battered haddock bites with almond and lemon skordalia and chive caper dressing.

Slow cooked breast of lamb, with a dijon mustard and breadcrumb coating. Creamy mashed potato, butter cooked onion and a caper and parsley veloute.

Pondicherry bouillabaisse. Squid, haddock, mussels, Scottish langoustine, salmon in coconut spiced broth with samphire grass. (GF)

Slow cooked duck leg with a swede and carrot purée and buttered spinach. Almond dauphine and a red wine, chorizio and balsamic sauce. (GF on req.)

Rate new potatoes, mint and Parmesan ravioli with the first of Wye Valley asparagus and pea sauce. (V)

Warm homemade treacle tart with spiced orange syrup and praline coated vanilla ice cream .(V)

Lemon tart with orange syrup and lemon zest.(V)

Fresh fruit salad with star anise meringue, clotted cream and candied citrus zest (V/GF)

Local cheese plate with fudges cheese crackers, pickled endive and pear. (+£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