

SUNDAY MENU

Eggs Florentine with spinach on homemade English muffin. Saffron hollandaise sauce. (V) £8.50

Eggs Benedict with crisp Prosciutto on homemade English muffin. Saffron hollandaise. £9.50

“St. Michaels” Eggs Floredict, English muffin, spinach, crisp prosciutto and homemade saffron hollandaise sauce. £9.90

Eggs royal on English muffin. Spinach, smoked salmon. Hollandaise sauce. £9.50

Homemade waffle with smoked bacon & maple syrup £8.25

2 waffles £10.50

Creamy mushrooms on toasted wholemeal bread with wholegrain mustard and herbs. (V) £8.25 or large £11.25

Spinach and goats cheese omelette (V/GF) £8.50

Homemade giant baked beans in a spicy Turkish shakshuka sauce on toasted soda bread (V/DF on req.) £8.50 or large £11.50

Jerusalem artichoke soup

Jerusalem cream of artichoke soup with toasted almonds, chopped chive and parsnip crisps. (V,GF.)

Balsamic duck livers.

Pan fried duck livers, shallots and bacon on homemade toasted soda bread with kitchen garden onion marmalade and Italian parsley leaves and pink peppercorns.

Bagna Cauda.

A dish of prime winter vegetables; salsify, Jerusalem artichoke, carrot, purple sprouting broccoli, fennel, red chicory and carrot with a rich Italian emulsion of garlic, anchovies, cream and butter to dip them in. (GF on req.)

Cod bites

Beer battered cod loin pieces with almond and lemon skordalia and a caper and lemon gremolata.

Roast pork

Roast loin of pork with crackling. Dauphinoise potatoes, Swede and star anise purée, honey and mustard roast parsnip. Apple sauce and pan gravy. Buttered green vegetables.

Ox cheek pie

Slow cooked ox cheek with fennel and orange in a Parmesan and polenta pastry. Parsnip purée with horseradish and Crème fraiche. Buttered Green seasonal vegetables.

Salmon a la nage

Steamed salmon fillet in a light vegetable, white wine and herb broth with samphire grass and homemade confit cherry tomatoes and labneh (GF)

Coconut laksa

A fragrant and mildly spiced broth with oven roast swede, shallot petals and bok choy. Rice noodles. Coriander and red chilli garnish. (Vegan/GF.)

Pink rhubarb fool.

First of the season pink rhubarb, gently cooked with orange, cinnamon and a splash of brandy. Aerated Vanilla custard and shortbread biscuit with pink peppercorns. (V)

Pink grapefruit tart

Buttery pink Grapefruit curd sweet crisp pastry case with spiced caramelised orange syrup and Crème fraiche.

Blue cheese.

Italian Dolcalatta blue cheese served with a red wine pickled pear, chicory salad, red onion marmalade and fudges crackers. (V)

Chocolate cake. Almond and dark chocolate cake with a salted caramel sauce and vanilla ice cream rolled in praline. (V)

2 course meal £21.00 3 course meal £27.00

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

St. Michael's