



## **Sunday 8th May**

**2 COURSES £35 | 3 COURSES £39**

### **SNACKS**

- Sourdough, Jersey butter £5
- Mangalitza shoulder croquette, burnt chilli mayonnaise £6
- Smoked cod's roe, friggiteLLi, espelette £8
- Mangalitza black pudding, burnt apple £12
- Chicken liver and foie gras parfait, spelt, Fuji apple £16
- Spatchcock quail, bois boudran sauce £10
- Brixham turbot, XO sauce - Spine £18

### **STARTERS**

- Mangalitza, chicken and chestnut terrine, Jersey Royal potato salad
- Evesham asparagus, hollandaise
- Brixham monkfish, grape, almond, borage, apple, fine herbs
- Roscoff onion tart, beer and black pepper, green salad

### **MAINS & ROASTS**

- Shorthorn rump, horseradish creme fraiche
- Mangalitza shoulder, apple sauce
- Swaledale lamb shoulder for two, mint sauce
- Hereford bone-in sirloin for two (£15pp supplement)
- Brixham turbot, fennel, razor clams
- Herb and butter roasted celeriac

*-Served with-*

- Roast potatoes | Yorkshire pudding | Roasted onions, tarragon
- Swiss chard, preserved lemon | Leafy carrots, honey, caraway

Confit potatoes £7

### **DESSERTS**

- Strawberries, vanilla panna cotta, elderflower
- Capezzana olive oil ice cream
- Date sponge, malt chocolate ganache, hazelnut, toast ice cream
- Corra Lynn, carrot and caraway chutney, crackers

**Signed copy of the Quality Chop House cookbook £15**