



S&B

SALT & BARREL

Starters

Game terrine, beetroot and gin chutney, pear salad and homemade seeded biscuits
Open pasta with goats cheese, wilted spinach and roasted red pepper pesto
Squid, mussel and haricot bean stew, gremolata, pickled fennel, charred ciabatta
Asian platter, mini teriyaki beef skewer, confit duck dim sum, sweetcorn fritter and dipping sauces

Mains

Trio of lamb. Roast lamb loin, panko spiced shoulder, sticky lamb chop served with charred pineapple and a raisin and sherry gravy
Chicken ballontine stuffed with haggis mousse, whisky mushroom sauce, sauté root veg and pomme puree
Home smoked mackerel risotto with curried leeks, poached egg, spinach and onion bhaji
Cumberland sausage, ham hock, gruyere and leek pie served with mustard mash and buttered greens
Vegetarian wellington with tomato and mascarpone sauce

Dessert

Cherry and amaretto steamed sponge pudding with sauce anglaise
Berry bavarois, pimms and ginger jelly, granola clusters and fruit coulis
Baked key lime pie, lime gel, lime curd macaron and raspberry ripple ice cream
Hazelnut dacquoise with nut parfait, chocolate and Frangelico truffle and orange sauce

Cooked by Professional Cookery Level 6

Starters £2.50 | Mains £5.00 | Desserts £2.50 | 3 Courses £10.00

May we respectfully remind guests that this is a training environment; therefore the menu may be subject to change. If you have any dietary requirements please let us know before you order.