

ELYSTAN S T R E E T

Sunday 24th March

Sourdough bread with farmhouse butter

Cornish Red chicken, white bean and new season's wild garlic soup with thyme cream

Cashew nut hummus with roasted vegetables, a light curry dressing, nut milk and lime

Glazed chicory with turbot roe tarama, blood orange, extra virgin olive oil, anchovies, fried crumbs and chili

Thinly sliced ox tongue with marinated beetroot, celeriac remoulade, griddled spring onions and turnip oil

Strozzapreti with new season's wild garlic pesto and aged Parmesan

Potted brown crab meat with warm poppy seed pita bread

Double-baked cheese soufflé with cave-aged cheddar, melted leeks, button mushrooms and truffle

Tart of caramelised shallots, Baron Bigod and cauliflower mushrooms with a Castelfranco salad and Parmesan

Fillet of steamed Cornish cod with garlic leaf spätzle, melted tropea onions and morels

Roasted Cornish Gurnard with warm tartar sauce, dill pickled cucumbers and sea beet

Roast rump cap of aged Hereford beef with Yorkshire pudding, horseradish, cauli cheese, glazed carrots and gravy

Roast loin of Gloucester old spot pork with hot honey roasted pears, spring greens, roasted onion and sage

Elystan Street's tiramisu

Smashed chocolate brownie with hazelnut ice cream and 100's and 1000's

Apple and rhubarb crumble with almond ice cream and rich warm custard

Sticky toffee pudding with roasted vanilla ice cream

A scoop of blood orange sorbet

A couple of fine cheeses

3 courses £55.00

A discretionary 15% gratuity will be added to the final bill. All prices are inclusive of VAT
Please inform us of any allergies or dietary requirements