

## **END OF YEAR MENU**

#### WEDNESDAY TO SATURDAY FROM 26 DECEMBER UNTIL 3 JANUARY

#### STARTERS

Chef's Soup of the Day (V) (VE)* (GFA)* Homemade baked focaccia	£6.50	Salt & Pepper Squid Garlic aioli, burnt lemon	£6.50
Duck Liver Parfait (GFA)* Port reduced quince, hazelnuts, baked focaccia (GFA*)	£7.50	Korean Fried Chicken Pomegranate, pickled cucumber, sesame seeds, coriander	£7.50
Goats Cheese Tart (V) Red pepper, spring onions & caper relish, balsamic caviar	£7.50		

#### A LA CARTE

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	Roast Chicken Supreme (GF) Confit potato, fricassee of pea ,spinach and smoked pancetta, Parmesan cream	£17.95	Braised Blade Of Beef (GF) Creamed potato, cavolo nero, king oyster mushroom, Bourguignon sauce	£18.00
	Wild Mushroom Linguine (V) Potato terrine Koffman Brussels, gin poached	£16.00	Pan Fried Sea Bream (GFA)*  Noti fried notato, buttered fine beans, Romesco.	£17.50

blackberries, juniper jus

Please see our Specials Board for today's lunchtime specials, steaks, pies and other specials

sauce, crispy anchovies

(V) - vegetarian, (VE) - vegan option available, please ask when ordering
(GF) - made with gluten free ingredients, (GFA)\* - gluten free option available, please ask when ordering
For specific allergens, please talk to a member of staff, we are unable to guarantee that any food sold is free
from traces of allergens. Sample menu which is subject to change.



# THOROLD MARSTON

CLASSICS

Thorold Beef Burger (GFA)* Pretzel bun, Red Leicester, smoked pancetta, gelettuce, garlic aioli, Koffman fries	<b>£16.50</b> em	Beer Battered Haddock (GFA)* Served with Koffman chips, crushed mint peas, tartar sauce and grilled lemon	£17.50				
Halloumi Burger (V) (GFA)* Pretzel bun, cranberry and cardamom chutney, gem lettuce, Koffman fries	£16.00	Pie of the Day Creamed potato, cavalo nero, confit carrot, red wine jus	£15.50				
SIDES							
Koffman Fries (V) (GF)	£5.00	Koffman Chips (V) (GF)	£5.00				
Truffle and Parmesan fries	£7.00	Camembert & Cranberry Creamed Potato (GF)	£8.50				
Koffman Brussels (GF)	£7.00	Black Truffle Fine Beans, toasted hazelnuts	£6.00				
DESSERTS							
<b>Lemon &amp; Lime Posset (GF)</b> Raspberry sorbet, popping candy	£7.50	Tonka Bean Creme Brûlée (GFA)* Burnt white chocolate, almond shortbread	£8.50				

### We are proud to source our ingredients from these wonderful suppliers

£7.50



**Baileys Orange Truffle Cheesecake** 

Brûlée Orange, Cointreau syrup





**Sticky Toffee Pudding** 

Muscovado sauce, vanilla ice cream



£8.00

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