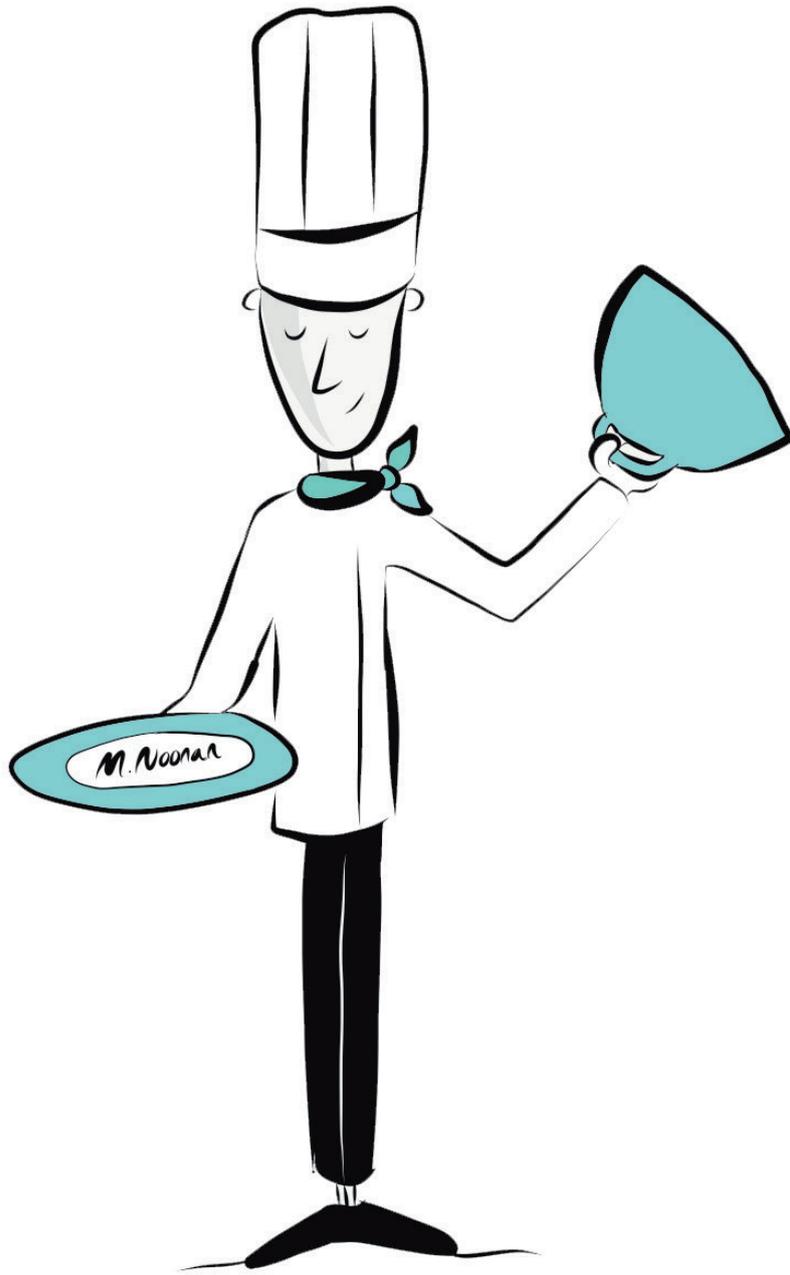


MICHAEL NOONAN



Starters

	£
Cornish Mackerel and Iberico ham sandwich, piquillo peppers, caper dressing, lemon confit	8
Mayan gold potato croquette, white onion, Jerusalem artichoke, aged parmesan, summer truffle	7
Lemon and coriander falafel, chopped aubergine, muhammara, spiced nut crumble	7
Smoked ham terrine, gouda extra mature, beer pickled onions, sourdough, English mustard butter	8
Middle White pork cheek cooked in masterstock, BBQ glaze, pickled chilli, steamed bao	8
Spiced butternut squash soup, frikkadel, lime pickle crème fraîche, sage	8

Mains

Market fish of the day	Market Price
Poached & roasted chicken breast, crispy wing, fondant potato, cauliflower, rarebit	20
Fillet of beef, portobello mushrooms, beef tomato, chunky chips, peppercorn sauce	34
Gloucester old spot pork tenderloin & belly, braised red cabbage, butternut squash, gorgonzola, pear tatin	22
Braised Bowland lamb shoulder, Bombay potato, fenugreek braised heritage carrot, coconut & tamarind gravy	25
Pumpkin ravioli, goats cheese, sage, toasted pine nuts	16

Sides

Hong Kong broccoli	5
Chunky chips, chicken salt	5
Skin on fries, chicken salt	5

Desserts

Michel Cluizel popcorn parfait cone, burnt butter cake, bittersweet chocolate mousse, lime caramel	8
Caramelised banana, tamarind ice cream, Hob Nob crumb, chocolate shards	8
Baked and pressed braeburn apple, vanilla ice cream, marzipan, amaretti	8
Nutella doughnuts, toasted marshmallow, whipped custard	8
Selection of cheese's, blackcurrant jelly, pickled walnut, crackers and fennel rosemary bread	11

The Drangery Tasting Menu

These wines have been specifically paired with the dishes to give a well balanced combination of both food and wine.

	£
7 COURSE TASTING MENU (per person)	59
*WINE FLIGHT (per person)	30

Mayan gold potato croquette, white onion, Jerusalem artichoke, aged parmesan, summer truffle

**Favola, Prosecco Brut, Veneto, Italy*

Spiced butternut squash soup, frikkadel, lime pickle crème fraîche, sage

**Dindori viognier, Sula vineyard, India*

Middle White pork cheek cooked in masterstock, BBQ glaze, pickled chilli, steamed bao

**Colli Vicentini Merlot, Vicenze, Italy*

Roast fillet of Bowland beef, slow cooked onions, foie gras, madeira

Dona Paula Malbec, Argentina

Michel Cluizel popcorn parfait cone, burnt butter cake, bittersweet chocolate mousse, lime caramel

**Essensia Orange Muscat, California, USA*

Selection of cheese's, blackcurrant jelly, pickled walnut, crackers and fennel rosemary bread

**Starboard Batch 88, Quady Winery, California, USA*

Tea, coffee and petit fours to finish

(TO BE ORDERED BY THE WHOLE TABLE, BEFORE 8PM)

We cannot guarantee that our dishes do not contain nuts, nut derivatives or any other potential allergen.
For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask a team member for further assistance.

