

Supper Club | Saturday 4.30pm-9pm

STARTERS

Salted Cod Cake, Brown Shrimp, Quail egg, Pickled Beetroot, Parsley Oil, Tomato & Mango Relish – **10.00** (**GF**)

SCALLOPS, BLACK PUDDING BON BON, SWEET CORN PURÉE & CHORIZO CRISP – 9.50

POTTED SALT BEEF, CELERIAC & APPLE REMOULADE SERVED WITH TOASTED SOURDOUGH – 7.00

Crispy Asparagus, Crispy Duck Egg, Pancetta, Oyster Mushrooms & Dill Vinaigrette – **7.00** (**GF**)

Pea & Sweet Potato Fritter, Salsa Verde, Crispy Seaweed & Charred Shallots – 6.00 (V) (VG)

MAIN COURSES

Maize Fed Chicken Breast, Asparagus Spears, Wild Mushroom Tart & Chicken Jus – **15.00**

Venison Loin, Venison Scotch Egg, Celeriac & Ginger Purée, Wild Mushrooms, Peas & Port Sauce – **21.00** (**GF**)

Butter Baked Cod, Breaded Chilli Prawns, Sea Vegetables, Brown Shrimp Butter Sauce – **17.00** (**GF**)

Rack of Lamb, Seaweed Crust, Quince Jelly, Charred Tender stem Broccoli, Creamed Spinach, Rosemary Sauce – **24.00** (**GF**)

Big Bosk Burger, Two 4 oz patties, House Garlic Mayo, Crispy Bacon, Scotch Bonnet Relish, Dill Pickle, Seasoned Fries, Onion Ring – **14.50** (**GF**)

Cumin, Sweet Potato, Chickpea & Spinach Veggie Burger. Scotch Bonnet Relish, Dill Pickle, Seasoned Fries, Onion Ring – 12.50 (GF) (V) (VG)

Please choose either Pomme Anna, Sauté Potatoes, Seasoned Fries or Chive Mash for your Main!

DESSERTS

PISTACHIO & ALMOND BAKEWELL TART, BLACKBERRY SYRUP, BLACKBERRY GEL & CARDAMON CUSTARD – 7.50

Passion Fruit and Mango Cheesecake – 5.50

CHOCOLATE BROWNIE, DODDINGTON VANILLA ICE-CREAM – 5.50

Local Doddington Dairy Cheeseboard (Serves 2) – 10.00

DODDINGTON ICE CREAM FUDGE CHUNK, CHOCOLATE, RASPBERRY RIPPLE, VANILLA
TWO SCOOPS – 3.00 THREE SCOOPS – 4.50