

THE FOUNDRY

WINE BAR

September

Starters

Chicken Liver Paté 6.⁵⁰
with Cumberland sauce & granary toast

Salmon Three Ways 6.⁹⁵
Smoked, home cured & potted

Goats Cheese in Filo Pastry (v) 6.⁹⁵
with caramelised onions

Leek & Potato Soup (v) 4.⁵⁰
with truffle oil & croutons

Bacon & Black Pudding Salad 6.⁹⁵
with poached egg

Scottish Mussels Mariniere 8.⁰⁰
With white wine, cream, herbs & garlic

Galia Melon (v) 5.⁹⁵
with seasonal fruits

Devilled Lambs Kidneys 6.⁹⁵
with granary toast

Griddled King Scallops (speciality) 9.⁵⁰
with pea purée & mint dressing

Eggs Benedict 6.⁹⁵
Toasted bagel, ham, eggs & hollandaise

Main Courses

Pork Fillet with Black Pudding 15.⁹⁵
Apple & calvados sauce

Roast Salmon 15.⁵⁰
with asparagus & béarnaise sauce

Spinach & Ricotta Ravioli (v) 9.⁵⁰
with tomato & garlic sauce

Pan Fried Calves Liver 15.⁵⁰
with bacon & onions

Roast Chicken Breast 15.⁵⁰
with leeks, mushrooms & Madeira sauce

Aged Rib Eye Steak 12oz 18.⁹⁵
with green peppercorn sauce

HOUSE SPECIALITY
Côtes de Boeuf (for 2 people) 39.⁵⁰
with pepper & béarnaise sauces

Grilled Fillet of Seabass 15.⁵⁰
with spinach & pesto

Mushroom and Parmesan Gnocchi 9.⁵⁰
Gratinated with breadcrumbs (v)

Braised Shoulder of Lamb 17.⁹⁵
with mint & redcurrant gravy

Crisp Roast Half Duck 15.⁹⁵
with blackcurrant & cassis

Slow Braised Beef Casserole 15.⁵⁰
with cheese & mustard dumplings

Sides 2.⁹⁵

Chips
Minted new potatoes
Steamed green vegetables
Mashed potato
Swede & carrot

Desserts 5.²⁵

or including a glass of our recommended
dessert wine 9.⁷⁵

Brandy Snap
with oranges & caramel

Cheese Platter 6.²⁵
with dried apricots & grapes

Sticky Toffee Pudding
with vanilla ice cream

Eton Mess
with raspberry purée

Dark Chocolate Terrine
with orange and vanilla sauce

Crème Brûlée

Speciality event catering now available
from Janice Richardson

Restaurant available for private hire

All prices inclusive of VAT