



## The Salford Restaurant Sample Dinner Menu

### **To Nibble....**

A Selection of Olives - £3.50

### **Starters**

Homemade Soup of the Day

Gin Cured Salmon Gravavlax & Dill Crème Fraiche

Pressed Chicken Terrine with Toasted Brioche and Chutney

Pan fried Pigeon, Wild Mushrooms, Toasted Walnuts & Blackberry Jus

Smoked Duck Breast with Fennel and Orange Salad

### **Main Courses**

Three Ways Lamb with Dauphinoise Potatoes and Thyme Jus

8oz Ribeye Steak with Mushroom, Tomato and Hand Cut Chips

Herb Crust Cod and Samphire, Chive Cream Sauce

Wild Mushroom and Spinach Risotto with Crispy Leeks and Sweet Potato

Chicken Chasseur served with Seasonal Vegetables

### **Side Dishes - £3.00**

Chips

Seasonal Vegetables

House Salad

If you have any food allergies or specific dietary requirements,  
then please talk to a member of our team.



THE  
**PUDDING CLUB**  
EST. 1985

The Pudding Club's heartfelt mission since it started in 1985 has been to preserve the Great British Pudding and we think we've succeeded in this mission!

Pudding Club's are held every Friday and some Saturdays throughout the year. Following the rules of the Club and a light main course guest's enjoy seven traditional puddings, voting for their favourite at the end of the evening!

Want to know more?! Talk to a member of our team.


## Puddings


A Selection of Puddings from the Pudding Club all Served with Lashings of Custard!  
Enjoy individually or as a duo or trio!


Vanilla Crème Brulee

Chocolate and Baileys Cheesecake

A Selection of Local Cheeses served with Biscuits and Homemade Chutney

 **Rollright Cheese** – Rollright cheese is a mild washed rind soft cheese, based on a Reblochon and produced locally here in the Cotswolds at King Stone Farm by David Jowett and Anthony Curnow. At the 2016 Artisan Cheese Awards it scooped the prestigious Supreme Champion Award as well as winning Best Small Producer, Best Cow's milk Cheese and best new cheese. Unpasteurised.

 **Alex James' Blue Monday** – Alex James of Blur fame Blue Monday is a British cow's milk cheese in the style of a Gorgonzola Piccante. When it's on song, Blue Monday is a soft, creamy blue cheese with strong blue veining which delivers a smooth, satisfying piquancy to the palate. Originally named after Alex's favourite New Order song, Blue Monday. Pasteurised.

 **Ashlynn**- This soft-ripened cheese is a stunning vision, from the delicate, bloomy rind to the smooth, snowy interior that has been hand dipped in a thin layer of edible vegetable ash.

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