



Salford Restaurant Dinner Menu

To Start....

Homemade soup <i>bread roll</i>	£6.00
Black treacle cured salmon <i>celeriac remoulade, pickled cucumber, rye bread crumb</i>	£8.00
Whipped honey, thyme goats' cheese, heritage tomatoes <i>tomato coulis, black olive soil</i>	£8.00
Pan seared pigeon breast <i>sautéed wild mushrooms, toasted walnuts & port jus</i>	£7.50
Oak smoked duck <i>fennel, orange and pomegranate salad, balsamic glaze</i>	£7.50

Followed by....

Three Ways lamb, confit breast, cutlet, slow braised shoulder <i>dauphinoise potatoes, savoy cabbage, baby carrots, thyme jus</i>	£24.00
Grilled 8oz ribeye steak <i>mushroom, tomato, watercress, hand cut chips</i>	£26.00
Paprika roasted chicken breast <i>chorizo, broad beans and peas</i>	£18.00
Pan-fried sea bass <i>crushed new potatoes, salsa verde, braised chicory</i>	£20.00
Baked red onion and beetroot tart <i>Tomato and herb concasse</i>	£17.00

Puddings....

A selection of puddings from the Pudding Club <i>Served either as an individual or a trio</i>	£8.00
Pudding of the day <i>please ask server</i>	£6.50
Vanilla pannacotta <i>poached rhubarb, shortbread</i>	£8.00
Summer pudding <i>chantilly cream</i>	£8.00
A Cotswold cheese selection <i>biscuits, homemade chutney, grapes</i>	£12.00

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