



THE
Arundell
Menu

Homemade bread, whipped miso butter, black olive tapenade and harissa spiced hummus
£6

~**To start**~

Roasted parsnip soup, parsnip crisps, hazelnut and chive (vgn) £7.50

Whipped goats cheese, heritage beetroots, candied walnut £9.50

Pan roasted Devonshire scallops, cauliflower, cumin and mango £12.00

Monkfish ceviche with apple textures and pork crackling £11.00

Pork belly, crispy free range egg with puffed potato £10.00

Creedy Carver duck liver mousse, toasted brioche, pickled pear and hazelnuts £8.50

Asian inspired soft shell crab and Thai fishcake, sweet chilli sauce £9.50

~**Main event**~

Fillet and short rib of beef, boulangerie potato and shallots £34.00

Cauliflower steak, Moroccan bulgur wheat, pomegranate, flatbread, tzatziki £18.00

Pan roasted hake, lobster ravioli, heritage carrots and shellfish sauce £24.00

Sourdough battered fish, chips, peas, tartar, pickled egg and curried salt £19.00

Local wild venison loin and suet pudding celeriac, kale, chocolate jus £28.00

Slow cooked Creedy Carver duck leg, puy lentils and smoked pancetta £18

~**From the chargrill**~

6oz Arundell burger, bacon, smoked cheese rarebit, fries and slaw £17.00

Sirloin steak sandwich, brioche, tomato, lettuce, mustard and fries £20.00

Local pork chop, roasted apple, colcannon mash with celeriac and cheddar £18.50

~**Dessert**~

Ice creams and sorbets £2.00

"Banoffee" banana parfait with dulce du leche and chocolate textures £8.00

Vanilla cheesecake mousse, lemon curd and raspberry sorbet £8.50

Valrhona manjari chocolate, pistachio, mint chocolate sorbet £9.00

Blood orange posset, caramelised orange, white chocolate £8.00

Chilled coconut rice pudding, with mango sorbet (vgn) £7.50

Local cheeses, candied walnuts, quince, grape chutney and celery shoots £10