



# Daily Specials

This is a sample of menu dishes. Specials change daily.

## Starters

Scallops, petit pois, wild garlic, black onion seeds, fermented pearl barley Mo, D, G

Burrata, honey poached pear, hazelnuts, sherry vinegar D, N, SD

Pulled ox cheek croquette, piccalilli, watercress G, E, Mu

Torched butterflied Cornish sardines, green chilli salsa, brioche F, D

Beetroot and peppermint cured chalk stream trout, wasabi, kohlrabi, black pepper cracker F, Mu, G

## Mains

Mackerel, on the bone, jalapeno butter, cornbread, sweetcorn, red onion and pinto bean salad, red chilli, grilled lime F

South coast whole plaice, burnt butter, nori, fried capers, beer pickled onion & potato salad F, G

Curried Lamb neck, pearl barley, cucumber raita F

Roast Brownrigg duck breast, new season asparagus, caramelised shallot, hispi cabbage D

Poached lobster, saffron mayonnaise, sea hebs, skinny fries Cr, E, G

V=Vegetarian | P-B=Plant Based | C=Crustaceans | Ce=Celery | D=Dairy | E=Eggs | F=Fish | P=Peanuts | G=Gluten L=Lupin | N=Nuts | Mo=Molluscs | Mu=Mustard | S=Soya | SD=Sulphur Dioxide | Se=Sesame Seeds

Please notify a team member of any dietary requirements and we will adapt the menu to suit. Some dishes may contain the odd bone or shot, please be careful. Prices are inclusive of VAT. Service charge is not included on the bill.

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