



**FARMERS &
FLETCHERS**
IN THE CITY

Winter 2018

Starters

Soft goat's cheese mousse with smoked beetroot, herb oil and rye toast (M W)

Potted ham with grain mustard, capers, parsley and chopped duck egg (C, E, Mu)

Rosary goats' cheese and Comice pear roulade, cob nuts and quince purée (M, N)

Blackened escalope of semi cured salmon new potato and
watercress salad (E, F, Mu)

Smoked trout mousse with a horseradish cream, dill, toasted sour dough and
scorched cucumbers (E, F, M, Mu, W)

Natural smoked haddock fillet with three colour quinoa, mulligatawny spiced
mayonnaise, apple, raisin and micro herb salad (E, F, M)

Smoked haddock "kedgeree" terrine with egg and watercress salad and herb
mayonnaise (E, F, Mu, M)

Smoked Cheddar and ox tongue tart with bitter leaf salad, Somerset cider and
brandy dressing (E, M, W)



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Main courses

Sautéed breast of Norfolk chicken, with a wild mushroom risotto cake, roast cherry tomatoes, cracked pepper jus, and wilted spinach (C, M)

Slow braised beef, truffle mash, roast spiced carrot, red onion purée (C, M)

Sautéed duck breast with potato cakes, wild mushrooms, wilted chard and black treacle jus (C)

Slow cooked rump of hogget, with 'hot pot' potatoes, broccoli, parsley root and mint infused jus (C)

Roast loin of lamb with sweet garlic, black pudding, pressed potatoes, celeriac purée and shredded savoy cabbage, redcurrant and rosemary sauce (C, M, W)

Poached fillet of sole 'Veronique' with crushed potato cakes, braised baby fennel, wilted spinach and herb oil (F, M, W)

Smoked haddock fish pie with a Sussex Charmer mash, crushed peas and braised onions (F, M)



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Desserts

Chocolate truffle torte, praline cream and bitter chocolate sauce (M, N)

Steamed vanilla sponge with plum and berry compote, clotted cream (E, M, W)

Caramel tart with roast pears and crème fraiche (E, M, W)

Lemon tart with poached berry compote and mint syrup (E, M, W)

Rich chocolate mousse with caramel, bitter chocolate sauce and
crème fraiche (E, M)

Poached William pear, orange caramel, candied carrot and quince, honeycomb
pieces and crème fraiche (M)

'A taste of chocolate' salted caramel brownie, macaroon mouse, chocolate soil and
bitter chocolate sauce (E, M, W)

Steamed cinnamon sponge, with caramel sauce, whipped cream and roast russet
apples (E, M, W)

Savoury

Scotch woodcock on toast (M, W)

Trio of Welsh rarebit (Guinness, mustard and blue cheese)

Chicken livers wrapped in sweet cured bacon, watercress salad

Roasted field mushroom with spinach and garlic cream (M)

Sussex Charmer and Cropwell Bishop blue Stilton served with fruit chutney, celery
and seedless grapes (C, M)