



THE EAVES

RESTAURANT

À la carte Menu

Autumn 2017

Available Tuesday to Saturday evening

Starter

Caramelized woodland pork belly

Chilli salted squid, yuzu aioli

£8.50

Carpaccio of roe venison

Hen of the woods mushroom, Jerusalem artichoke, shaved truffle

£12.50

Pan seared scallop

Black pudding, foie gras, PX syrup

£12

Ravioli of salmon and prawn

Lobster pakora, kaffir lime and ginger Asian tea

£9.50

Iced beetroot parfait ✓

Escabeche of vegetables, honeycomb, perl las and watercress

£7.95

Main

New season grouse

Roast crown, black pudding bon bon, curly kale, sticky dates and bullshot consommé

£18.95

Masala seasoned monkfish

Spiced dahl lentils, coconut and coriander cream, lobster tempura, Bombay potato

£17.95

Wild mushroom and poppy seed crêpe ✓

Perl wen, Lyonnaise potato, white truffle oil

£16.95

Fillet of highland short horn beef rossini

Truffled peas, madeira jus, mitake mushroom

£27

(Seared foie gras supplement - £9)

Little Haven lobster

Roast vegetable tagine, cous cous and beetroot hummus.

Market Price

Please inform a member of staff should you have any dietary requirements or food allergies, in order for us to advise and accommodate you.



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Pre-dessert

Dessert

Rhubarb platter

Sloe gin jelly, iced parfait, cheesecake, vanilla macaroon

£7.50

Chocolate platter

Dark chocolate delice, chocolate sorbet, macaron, Belgian chocolate drizzle

£8

Buttermilk ice cream

PX caramel, honeycomb and apple

£7.50

Dessert platter

A selection of mini desserts ideal for two to share

£12.50

Selection of English and Welsh cheese

Celery, grapes, chutney and cinder toffee

£9