LADIES NIGHT MENU THIRD THURDAY EVERY MONTH

Since 2016

a late

1 COURSE £13.95 - 2 COURSES £15.95 - 3 COURSES £19.95

TO BEGIN

Church Hill Farm Chicken and Ham Hock Terrine, beetroot aioli, watercress, sourdough (gfo)

Salt Baked Beetroot and Feta Salad, pickled onions, apple, hazelnut, lemon oil (v)(gf)

Buttered Asparagus, crispy duck egg, chorizo, pea salad (gf)

Gin Cured Sea Trout, basil, cucumber, lime (gf)

Palfrey Soup Bowl, fresh bread, butter (v)(gfo)

THE MAIN EVENT

Slow Cooked Dukka Spiced Duck Leg, courgette ribbons, chickpea and vegetable tagine (gf)

Pan Fried Plaice Fillet, Jersey royals, samphire, pink grapefruit hollandaise (gf)

Butter Roasted Church Hill Farm Chicken breast, gnocchi, chorizo, red pepper, wild garlic pesto (gfo)

Kothu Parotta (Medium-Hot Spiced Sri Lankan Vegetable Curry), peshwari rice, sweet potato paratha, cucumber yoghurt (gfo)

Spring Vegetable Risotto, baby spinach, pea, courgette, asparagus, soft herbs, crème fraiche (v)(gf)



TO FINISH

Rhubarb and Custard Pannacotta, crumbled ginger parkin, poached rhubarb (gfo)

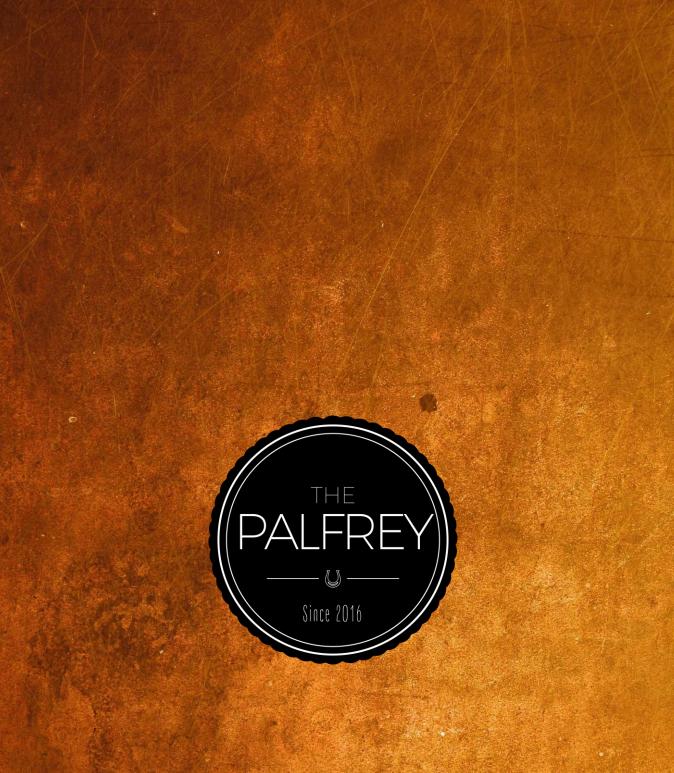
Sticky Toffee Pudding, salted caramel sauce, vanilla seed ice cream

Trio of Mini Citrus Desserts - lemon curd tart, lemon and lime posset, orange and cardamom iced tea

White Chocolate and Raspberry Parfait, white chocolate shards, raspberry gel (gf)

Palfrey Cheeseboard, spiced chutney, celery, artisan crackers (gfo)

Vegetarian (v), Gluten Free (gf), Gluten free option available (gfo) - NB some dishes can also be adapted to be gluten or dairy free, please inform your server of allergies/dietary requirements when ordering and ask to see our allergen information folder. We regret we cannot guarantee our food products are completely nut free. If not ordering starters, please allow a minimum of 25 minutes for main courses, as our food is freshly cooked to order.



OLD BLACKSMITH'S YARD SADLER GATE, DERBY www.thepalfrey.co.uk

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