

VEGETARIAN NIGHT

2 COURSES £14.95 - 3 COURSES £18.95

(BOOKING RECOMMENDED)

TO BEGIN

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

Buttered Asparagus, crispy duck egg, shoot salad, dill hollandaise (gf)

Foraged Wild Nettle and Wild Garlic Velouté, bocconcini, Palfrey bread, butter

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

THE MAIN EVENT

Deep Fried Tofu, coriander rice noodles, sesame and soy glazed pak choi, katsu sauce (vegan option available)

Moroccan Chickpea and Vegetable Tagine, Israeli cous cous, courgette ribbons, harissa yoghurt

Kothu Parotta (Medium-Hot spiced Sri Lankan vegetable curry),
peshwari rice, sweet potato paratha, cucumber yoghurt (gfo)

Brown Butter Potato Gnocchi, smoked aubergine, baby spinach, bocconcini. wild garlic pesto



TO FINISH

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

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

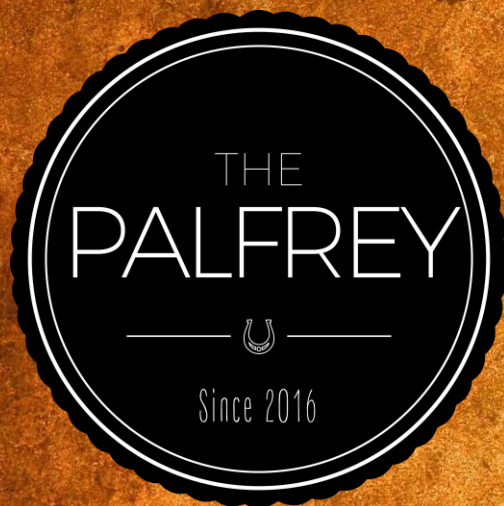
Trio of Mini Citrus Desserts - lemon curd tart, lemon and lime posset, orange and cardamom iced tea

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

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

Vegetarian (v), Gluten Free (g), 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