

STARTERS

ROOTS

Ash Baked Beetroot Consommé, Soft Herb Dumpling & Pickled Orchards

SCALLOPS

Caramelized Kirkwall Bay Scallops,, Glazed Chicken Wings, Cauliflower & Seeds (Supplement £3.00)

OCTOPUS

Chargrilled Octopus & Lightly Spiced Almond Purée

DEER

Cured Fillet of Roe Berkshire Deer, Pickled Mushrooms, Celeriac, Horseradish Cream

DUCK

Warm Aromatic Foie, Burnt Grelot Onions, Toasted Kentish Cobnuts, Hay Tea Dressing, Pennywort

FUNGI

Huitlacoche Ravioli, Poblano & Cheese Curds

MAINS

HALIBUT

North Sea Gigha Halibut, Artichoke, Scorched Cavalo Nero, Mushroom Broth

HAKE

Char Grilled Hake, Chervil Root, Sea Vegetables, Pickled Radish & Sorrel Beurre Blanc

BEEF

Dry Aged Galloway Beef Fillet, Glazed Onion, Cep (supplement £8.00)

FOWL

Wood Roasted Guinea Fowl, Grilled Corn, Pickled Rose Petals

PORK

Crisp Pressed Suckling Pig, Prunes Braised in Manzanilla Sherry, Apple & Cauliflower Cream

SQUASH

BBQ Delica Pumpkin Gnocchi, Wood Roasted Roots, Chestnut, Sweet & Sour Leaves

THE GRILL

The simple beauty of a wood-fire is the most ancient form of cooking, enhancing the inherent flavour of ingredients with an unmistakable aroma of a grill. At Stovell's, the ancient language of fire is introduced to the modern kitchen through the controlled use of a clay oven grill. We chargrill over a combination of grape vines, apple wood coals, cherry wood, oak wood; their unique personality showcasing the natural taste of fresh produce.

CÔTE de BOEUF

(serves 2)

Supplement £10.00pp

Char-Grilled Lake District 100 Day Dry Aged Rib of Beef Over Perfumed Grape Vines

Served with Smoked Bone Marrow, Duck Fat Chips & Butterhead Salad

FISH

Fish of the Day with Guajillo & Ancho Chile, Grilled Over Citrus Wood (serves 2)

Supplement £9.00pp

Served with Pineapple Pico de Gallo 'Pescado a la Talla; Saturday Kitchen February 2017'

PUDDINGS

CARROT

Carrot Cake, Smoked Sour Cream & Carrot Sorbet

PIÑATA

Chocolate Nougat, Brazilian Nuts, Milk, Fig Leaf and Mezcal Ice Cream

VEGETABLE

Forced Yorkshire Rhubarb Tart, White Chocolate & Rhubarb Sorbet

DARK CHOCOLATE

Valrhona Dark Chocolate Mousse, Blood Orange, Pistachio & Ginger Stem Ice-Cream

CHEESE

Artisanal British & French Cheese Selection

Supplement £7.00

Three Course £50.00

Bespoke Tasting menu £75.00

*If you have any allergy to any food products, please advice us prior to ordering. If required a full list is available

*An optional service charge of 12.5% will be added to your bill

www.stovells.com

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