



## DUKE'S HEAD

### STARTERS

Chicken liver and duck pate, brioche, quince onions

Prawn and crab fish cake, chunky tomato and sorrel chutney

Treacle cured bacon, grilled gem, shaved Montgomery cheddar, anchovy dressing

Beetroot and dill cured salmon, smoked salmon mousse, crispy capers

Goat's cheese, baby spinach, balsamic onions and candied walnuts

### MAINS

Roast duck breast, grilled chicory and orange salad and juniper puree

Braised shin of Beef, caramelised carrots and turnips spring onion mash and ale gravy

Pan fried sea bream fillet, creamed king's cabbage and rattle potatoes with potted shrimp butter

Baked rainbow trout, almond sauce, candied peppers and spinach

Aubergine bake with spiced tomato and sweet onion sauce, rocket and walnut pesto

### PUDDINGS

Seasonal crumble, custard

Lemon and blueberry posset, lavender shortbread

British cheese board

Chocolate and cherry brownie with peanut butter ice cream

Cambridge burnt cream

**2 COURSES £30 PER HEAD**

**3 COURSES £35 PER HEAD**