

# *The* HERO *of* MAIDA

Sunday 5<sup>th</sup> May

60-day oak-aged negroni	8.50
Burning Sky, Saison L'Hiver	5.50
Salcombe Gin 'Finistini' (Oak-Aged gin martini)	8.50

Morecambe bay oysters 2.50 each / six for 14.00 / a dozen for 25.00

Ham hock and foie gras terrine and pear chutney	9.00
House smoked salmon, Jersey royals and grain mustard dressing	8.00
Burrata, trombetta courgettes and pistachio pesto	8.50
Jolly Farm asparagus and hollandaise	9.00
Cured sea bream, Miranda tomato and anchovy	7.50
Steak tartare	9.50 / 19.00

## ***Sunday Roasts***

*Served with buttered greens, swede mash, roast potatoes, leek gratin, gravy and Yorkshire puddings*

45 day aged Hereford sirloin and horseradish	19.50
Slow roast pork belly and apple sauce	18.50
Mushroom, spinach and feta Wellington	16.00

Roast spatchcocked chicken and bread sauce (for two to share, 30 minutes) 37.50

Braised lamb shoulder and mint sauce (for two to share, 30 minutes) 38.50

Duck confit, sarladaise potatoes, fennel and orange salad 18.75

Grey mullet, peas, lettuce and Alsace bacon 18.00

Chocolate tart with salted caramel ice cream 7.50

Vanilla cheesecake, Alphonso mango 7.50

Limoncello savarin, crème fraiche sorbet 7.50

Sticky toffee pudding, vanilla ice cream 7.50

Strawberry pavlova, pistachio praline 7.50

Ice creams: vanilla, calvados, salted caramel 3.00

Sorbets: lemon, mango, coconut 3.00

Cheese: Colston Bassett, Tunworth, Tomme de Savoie 4.50 / 12.00

Rowans Creek Maple Old Fashioned 11.40

An optional gratuity of 12.5% will be added to your final bill  
Please let us know if you have any allergies or dietary requirements

[www.theheromaidavale.co.uk](http://www.theheromaidavale.co.uk)