



Flat & Shanks Present: An Evening with Benjamin Kayser

Hosted by David Flatman & Tom Shanklin – Flat & Shanks Podcast

Wine Pairing courtesy of Boutinot

STARTERS

Montgomery cheddar

Gruyere & leek tart, bitter leaf salad, mustard dressing (v)

Smoked chicken, ham & pistachio terrine

Parsley, cornichon salad, chutney, sourdough

Roast Delica pumpkin

Spelt, chicory, pomegranate molasses (vg)

MAINS

Slow cooked blade of beef

Creamy mash, roasted chantenay carrots, bourguignon sauce

Beetroot & pinenut wellington

Pea, leek & savoy cabbage, mushroom gravy (vg)

Monkfish medallions

Roasted fennel, new potatoes, sauce vierge

DESSERTS

NY cheesecake

Coulis & fresh seasonal fruit

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream

Apple & winter berry crumble

Vegan custard (vg)

Sponsors: Boutinot Wines | Guinness | Flat & Shanks



HARRILD & SONS IS PROUDLY PART OF THE URBAN PUBS & BARS FAMILY.

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team.

An optional 12.5% service charge will be added to your bill - all of which goes to our staff. (v) = vegetarian (vg) = vegan (vg*) = can be adapted to be vegan