

# The KITCHEN

(Dinner served 6pm-8.30pm)

## For the table

Homemade bread selection, Ampers&nd butter, hummus dip £3.50 each  
Marinated mixed olives, caperberries, pickled garlic £3.50

## Starters

Chicken steamed dumplings, chicken broth, chili oil, spring onion £7.50

Poached Quince and bacon tart, brie mousse, quince jelly, bacon crumb, honey and thyme glaze £8.00

Chicken liver pate, beetroot jelly, pickled beetroot, hazelnut praline £7.00

Twice baked cheese soufflé, apple purée, celery, candied walnuts, pickled grapes £7.50

Tempura cod cheeks, Jerusalem artichoke espuma, black garlic dressing, truffle oil £8.00

## Mains

Herb crusted Hake, tenderstem broccoli puree, ponzu pearls, smoked Haddock mousse £24.00

Venison Loin, celeriac fondant, celeriac purée, kale and bacon, redcurrant venison sauce £24.00

Paddock Farm pork belly, soy pork cheek, carrot puree, baby carrots, cavolo nero, pork jus £20.00

Butternut agnolotti, mascarpone cream, toasted almonds £16.50

## 'Classic' Mains

Paddock Farm 7oz bavette steak, wilted spinach, tallow butter, triple cooked chips, red wine jus £25.00

Ale battered fish & triple cooked chips, & tartar sauce, peas £16.50

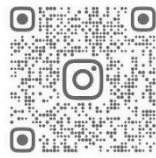
### **Feldon Valley cheese & bacon burger**

Double Paddock Farm beef burger, smoked back bacon, Monterey Jack cheese,  
burger sauce, homemade tomato chutney, gem lettuce, brioche style bun,  
onion rings & skinny fries £17.50

(Vegetarian Falafel burger available £14.50)

## Sides - £4.00 each

Mixed leaf salad, honey mustard dressing/ mixed vegetables  
Skinny fries / Triple cooked chips (With truffle & parmesan £4.50)



FELDONVALLEY

*Some of our food may contain allergens – please speak to a member of the team if you have concerns.  
Discretionary 12.5% service charge applicable.*