

# 1907

## Sample Menu

Warm Bread Rolls and Butter

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French Onion Soup, Comté Cheese Crouton

Goats Cheese and Dill Mousse, Textures of Beetroots, Candied Hazelnut, Orange and Sage Beurre Blanc

Terrine of Mushrooms, Leeks and Potato, Pickled Japanese Mushrooms, Crisp Pancetta and a Balsamic Glaze

Charred Mackerel, Red Pepper, Squid Ink Cracker, Rocket, Herb Oil with a Veal Jus

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Dry Aged Rib of English Beef (cooked medium rare), Fondant Potato, Caramelised Shallot, Sautéed Wild Mushrooms,  
Glazed Chicory and Red Wine Sauce

Packington Farm Free Range Chicken Breast, Braised Leg Casserole, Hispi Cabbage and Pomme Sarladaises

Hake Fillet, Pomme Purée, Mixed Courgettes, Mussels, Dill Oil and Lemon Cream

Basil Polenta Cake, Spinach, Garlic Buttered Wild Mushrooms and a Parmesan Cheese Sauce

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Dark Chocolate Cup, Filled with a Smoked Hazelnut Praline Mousse with White Chocolate Ice Cream

Apple Tart Tartan with Apple Puree and Vanilla and Lemon Crème Fraiche

Buttermilk Vanilla and Orange Panna Cotta, Poached Yorkshire Rhubarb and Crunchy Crumble Top

Grilled Pineapple, Passion Fruit, Ginger Cake with Needwood Vanilla Ice Cream

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Staffordshire and Derbyshire Cheeseboard, including Stafford Cheddar, Dovedale Blue and Bard Brie, with Savoury Biscuits,  
Celery, Fruit and Cottage Delight Cheeseboard Chutney

### **Gin Special (£7.50)**

Nelson's London Dry Served with Fever Tree Aromatic Tonic Garnished with Orange Slices.

**All meat, fruit and vegetables sourced locally from Staffordshire & Derbyshire suppliers where possible.**

Allergies

*Some of our menu items contain nuts, seeds and other ALLERGENS.  
We understand the dangers to those with severe allergies.*

*Please ask to speak to the duty manager or head chef who may be able to help you make an alternative choice*