



# Psalter's Restaurant

## TO START

### **Soup of the Day**

#### **Duck Liver, Port & Raisin Parfait**

spiced apple jelly and rye bread croutes

#### **Ricotta Gnudi**

Jerusalem artichoke puree, candied hazelnuts and sage

#### **Crab & Crayfish Cocktail**

grapefruit gel, buttermilk dressing, oyster leaf and sea fennel

#### **Pheasant Sausage Roll**

apple sauce, roasted fennel and chestnuts

## MAIN COURSE

#### **Smoked Haddock & Seafood Chowder**

samphire, dill and chive

#### **Confit Pork Belly**

creamed sweetcorn, chorizo jam and sweet potato mash

#### **Slow Braised Chicory**

salsify, rhubarb tarte tatin and purple sprouting broccoli

#### **Globe Artichoke, Goats Cheese & Leek Wellington**

creamed leek and pickled mushrooms

#### **Saddle of Rabbit stuffed with Game**

white bean and chorizo cassoulet with black garlic

## DESSERTS

#### **Banana & Chocolate Delice**

peanut butter ice cream, candied peanuts and peanut brittle

#### **Apple Crumble**

blackcurrant and liquorice puree and blackcurrant sorbet

#### **Clementine Cheesecake**

clementine jelly, confit clementine and star anise ice cream

#### **Spotted Dick**

rum soaked raisins, strawberry jam puree, custard jelly and clotted cream

**2 courses ~ £23.00**

**3 courses ~ £28.00**

