

T H E
O Y S T E R
S H E D
Pub and Dining Rooms

£30 for three courses

£25 for two courses

THE FEAST MENU 2016

STARTERS

Beetroot & goat's cheese tart, salad of beetroot leaves and spinach

Pan fried leg of guinea fowl, walnut and chicken stuffing, sauté sprout tops

Steamed mussels in a fennel and white wine broth, toasted sourdough

MAINS

Wild mushroom and tarragon sponge, soft poached duck egg,
spiced hollandaise sauce

Oven baked cod supreme, hazelnut and herb crust, Jerusalem artichoke puree, parmentier
potatoes, horseradish dressing

Pan fried duck breast, salsify and potato cake, baby turnips,
Seville orange sauce

PUDDING

Our best of British cheese plate, suitably garnished

Lemon polenta and almond cake, vanilla ice cream

Spiced panna cotta, rhubarb and apple sauce, toasted brioche



(v) Suitable for vegetarians. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

Optional service charge of 12.5% will be added to your bill & all will be allocated to staff.