MESSUMS RESTAURANT



PRIX FIXE

FOR THE TABLE

Farmhouse granary bread, whipped salted butter

STARTER

Pressed ham hock terrine, black pudding & apple fritter, tarragon emulsion or

Marinated beetroot, Cerny ash goat cheese, candied walnuts, fresh horseradish (v)

MAIN

Pan seared duck breast, parsnip, feta, pear, dark chocolate or

Creamed British polenta, caramelised brussel sprouts, potato crips, Lancashire cheese, roasted chestnuts (v)

or

Poached monkfish, textures of cauliflower, apple, hazelnut, brown butter sauce

DESSERT

Vanilla cheesecake, hazlenut, passionfruit, vanilla olive oil

£45PP

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