

MESSUM'S

LUNCH

GALLERY LUNCH

Three Courses £30

To start

Spiced crown prince pumpkin soup, toasted seeds, coconut yoghurt (ve)

Marinated beetroot, Cerney ash goat cheese, candied walnuts, orange, sorrel (v)(gf)

Main

Cottage pie, winter greens (gf)
or

Salad of crown prince pumpkin, pickled wild mushrooms, White Lake goat curd, balsamic vinaigrette (v)(gf)

To finish

Lemon meringue pie Eton mess

For the table

Cured meats, mustard fruits, lovage oil, watercress (gf) £12
Sourdough, whipped butter, smoked salt £3.95

To start

Spiced crown prince pumpkin soup, toasted seeds, coconut yoghurt (ve) £8.50
Marinated beetroot, Cerney ash goat cheese, candied walnuts, orange, sorrel (v)(gf) £10.75
Potato pancake, Severn & Wye smoked salmon, crème fraîche, dill £11

Main

Cottage pie, winter greens (gf) £16
Wild mushroom risotto, crispy cavolo nero, pecorino, pickled onions (v) £18
Curried cod & leek fishcake, poached egg, tartare sauce £16
Salad of crown prince pumpkin, pickled wild mushrooms, White Lake goat curd, balsamic vinaigrette (v)(gf) £16


Sides

Warm potato salad, cornichons, capers, fennel, shallots (ve)(gf) £4.50
Buttered greens (v)(gf) £4
Chicory salad £3.50

To finish

Lemon meringue pie Eton mess £9.50
Ice creams £2.50 per scoop
vanilla, salted caramel, tonka bean
Sorbets £2.50 per scoop
gooseberry & elderflower (ve), peach bellini (ve), earl grey (ve), lemon & yoghurt

Enquire about Saturday evenings, Sunday brunch and private events *m*

 @messumsrestaurant

please make your server aware of any allergies

(v) vegetarian (ve) vegan (gf) gluten free