

MESSUM'S RESTAURANT

Aperitivo	Messum's Royale cherry brandy, cointreau, prosecco £10
	La vie en Rose Rosé, lime juice, St Germaine, rose lemonade
For the Table	Sourdough, Whipped Butter, Smoked Salt (v) £3.95
Starters	Cream of Celery Soup apple, horseradish, bread (ve) £9.00
	Poached British Asparagus goats curd, pine nut puree, lemon oil (v)(gf) £9.25
	Pan Seared Wood Pigeon morel mushroom, Yorkshire rhubarb, truffle vinaigrette (gf) £11
	Prawn Raviolo crab bisque, carrot, citrus, dill £11.50
Mains	Pan fried Cod celeriac, salsify, tomato & herb vinaigrette (gf) £25.50
	Watercress risotto wild garlic, British asparagus, smoked almonds (ve) £20
	Loin of lamb braised lamb, textures of carrot, mint, lamb bun £28
	Braised spelt roasted King oyster mushroom, whipped feta, textures of onion, mushroom broth (v) £21
Sides	Charred baby gem lemon mayo (v)(gf) £4.50
	Buttered greens (v)(gf) £4.50
	Harissa roasted broccoli, flaked almonds (ve)(gf) £4.50

Dessert	Messums milk chocolate bar peanut mousse, passionfruit sorbet £9
	Warm banana cake honeycomb, coconut, lime, caramelised banana ice cream £9
	Ice Cream/Sorbet Scoop £3 please see board

Coffee	Espresso £2.60 Espresso macchiato £2.70 Americano £2.95 Latte £3.30 Cappuccino £3.30 Flat white £3 Piccolo £2.95 Mocha £4.20 Hot chocolate £4 Chai latte £4.20
	Tea £2.90 - breakfast, earl grey, oolong, berry, green, decaf *oat milk available

Digestivo	Port Taylor's 1985 £15 Port Warres LBV 2001 £12 Spiced Chocolate Martini £12 Port Old Fashioned £11 Espresso Martini £10 Château Suduiraut, Sauternes, 2003 £60
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Thursday - Monday 12pm - 3pm
Sundays 9am - 3pm
Evenings
Saturday: 6:30 - 11:00pm

@messumsrestaurant
please make a member of staff aware of any allergies
(v) vegetarian (ve) vegan (gf) gluten free