

# 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

Roast Sirloin of Beef  
creamed leeks, cauliflower cheese, honey & mustard roasted  
parsnips, maple glazed carrots, roast potatoes, seasonal greens,  
Yorkshire pudding, gravy, horse radish, onion puree £26

Pan fried Cod  
celeriac, salsify, tomato & herb vinaigrette (gf) £25.50

Watercress risotto  
wild garlic, British asparagus, smoked almonds (ve) £20

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

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