

SOUTH PLACE CHOP HOUSE

TO START

GLOUCESTER OLD SPOT FARMHOUSE TERRINE,
Caper berries, charred sourdough

SALMON AND SMOKED HADDOCK FISHCAKE,
Soft herb salad

POACHED RHUBARB AND YORKSHIRE FETTLE SALAD,
Bitter leaves

MAIN COURSE

CRISPY DUCK LEG, BRAISED BUTTER BEANS,
Red wine sauce

GRILLED SALMON CUTLET,
Burnt lemon, chive butter sauce

BUBBLE AND SQUEAK,
Celeriac cream, fried duck egg

DESSERT

DARK CHOCOLATE, PRALINE AND ORANGE SLICE

YOGURT AND RUM PANNA COTTA,
Poached pineapple

MONTGOMERYS CHEDDAR, PICKLED WALNUT, SEEDED CRACKER

2 COURSES £23.50 / 3 COURSES £27.50

*A discretionary 12.5% service charge will be added to your bill
We are happy to provide information pertaining to allergies & intolerances upon request*