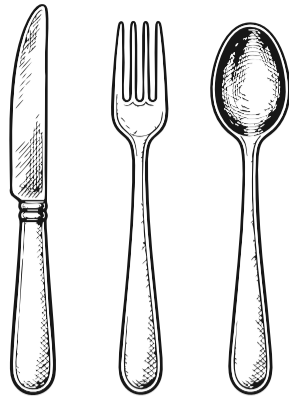


THE Noble Goose

BY BLACKWELLS

A LA CARTE





A La Carte Menu

SHARING PLATES

Signature Sourdough, Whipped Flavoured Butter	6
Prawn Cocktail Choux Buns (2)	8
Arancini, Chive Emulsion (4)	8
Blackwells Charcuterie Board, Pickles	10
Colchester Oysters, Pickled Shallot, Tabasco & Lemon (4)	15

STARTERS

Marks Hall Estate Venison Tartare, Black Garlic, Beer Pickled Onion, Egg Yolk	9
Jerusalem Artichoke Velouté, Cream Cheese, Artichoke Crisp	9
Gloucester Old Spot Braised Pork Cheek, Roasted Cauliflower, Burnt Apple	10
Beetroot Home Cured Salmon, Crème Fraiche, Lovage Dressing	11
Cromer Crab Ravioli, Bisque Sauce, Pickled Kohlrabi, Yuzu	12

MAINS

Celeriac Wellington, Smoked Chestnut, Roasted Broccoli, Hazelnuts	24
Sutton Hoo Chicken, Braised Leeks, Mustard Emulsion, Pearl Barley, Chicken Crumb	26
Steamed Cornish Cod, Salsify, Beurre Blanc, Crushed New Potato	26
Stone Bass, Jerusalem Artichoke, Capers, Confit Chicken Wing, Chicken Sauce	28
Gloucester Old Spot Pork, Potato Terrine, Red Cabbage, Roscoff Onion	28
Dry Aged Beef Fillet, Sticky Beef Rib, Hay Baked Carrots, Chive Mash, Bone Marrow Jus	36

STEAKS

Dry Aged 10oz Ribeye, Peppercorn Sauce, Miso & Soy Emulsion	34
Dry Aged 26oz Wing Rib, Peppercorn Sauce, Miso & Soy Emulsion	65

Steaks are served with Potato Rosti, Hispi Cabbage and Maple & Mustard Parsnips

SIDES

Roasted Hispi Cabbage, Harissa, Almond	6
Potato Rosti, Smoked Cheese, Crispy Bacon	6
Maple & Mustard Roasted Parsnips	6