



# The Noble Roast

## Nibbles

Arancini, Chive Emulsion	8
Signature Sourdough, Whipped Flavoured Butter	6
Duck Leg Croquettes, Rhubarb Hoisin	8

## Starters

Beetroot Cured Salmon, Fennel, Sauce Gribiche GF	12
Goose & Ham Hock Terrine, Carrot, Radish, Girolles, Chicken Butter Sauce GF	12
Sweet Potato Veloute, Coconut, Chilli GF	10
Pigeon Breast, Beetroot, Hazlenut, Dukkha, Chicory GF	11

## Main Course

40 Day Aged British Blue Sirloin from Adam Whitehead	26
Saltmarsh Lamb Rump from Edward Hull, Foulness Island	26
Large White Pork Loin from Lewis Craig	24
Celeriac Wellington	24

All Roasts served with honey roasted carrots and parsnips, buttered greens, yorkshire pudding, roast potatoes and gravy

## From the Sea

Cod, White Bean & Pancetta Cassoulet, Purple Sprouting Broccoli, Walnut Ketchup	26
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## The Noble Sharing Board for Two

Served With Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese, Honey Roasted Carrots, Pig in Blankets, Pork, Sage & Onion Stuffing Buttered Greens & Gravy	30pp
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## Sides

Cauliflower Cheese	4
Pig in Blankets	4
Pork, Sage & Onion Stuffing	4

## Desserts

Tiramisu Trifle	10
Rhubarb Cheesecake, Gingerbread, Buttermilk Ice Cream	10
Lemon Posset, Pistachio, Olive Oil, Meringue GF	10
Noble Cheeseboard, 3 English Cheeses, Rye Crackers, Onion Chutney, Poached Pear	15

We are a fresh food kitchen and can amend our dishes to suit all needs, please let our team know about any dietary requirements