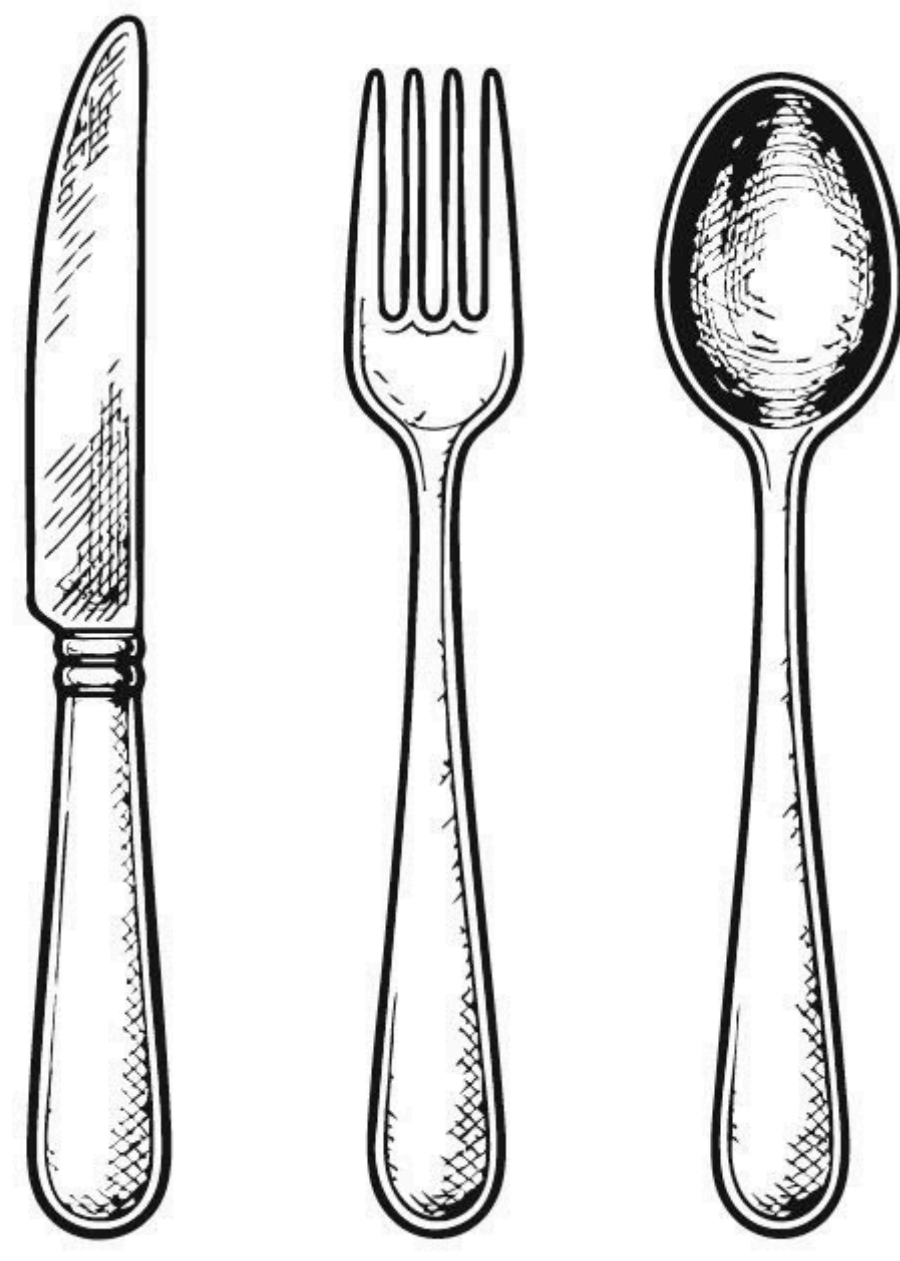


THE Noble Goose

BY BLACKWELLS

A LA CARTE





A La Carte Menu

NIBBLES

Signature Sourdough, Whipped Flavoured Butter	6
Prawn Cocktail Choux Buns (2)	6
Arancini, Chive Emulsion (4)	8
Duck Leg Croquettes, Rhubarb Hoisin (4)	8
Mersea Rock Oysters, Pickled Shallot, Lemon, Tabasco (4)	12

STARTERS

Sweet Potato Velouté, Coconut, Chilli ^{GF}	10
Pigeon Breast, Beetroot, Hazelnut Dukkha, Chicory ^{GF}	11
Gurnard, Buttermilk, Yuzu, Pear, Tempura Shiso	12
Beetroot Cured Salmon, Fennel, Sauce Gribiche ^{GF}	12
Goose & Ham Hock Terrine, Carrot, Radish, Girolles, Chicken Butter Sauce	12

MAINS

Mushroom Cream Cheese Agnolotti, Kale Pesto, Wild Mushroom, Cavolo Nero	22
Celeriac Wellington, Smoked Chestnut, Purple Sprouting Broccoli, Walnut Ketchup	24
Cod, White Bean & Pancetta Cassoulet, Chive ^{GF}	26
Duck Breast, Aubergine, Miso, Hispi Cabbage, Ginger Emulsion, Ratte Potato ^{GF}	26
Lamb Cannon, Wild Garlic Gnocchi, BBQ Mayonnaise, Braised Lamb Belly, Shallot	28
Monkfish, Mango Curry Sauce, Bombay Potato, Cauliflower, Golden Raisins, Coriander ^{GF}	30
Beef Fillet, Sticky Beef Rib, Hasselback Potato, Celeriac, Yeast, Bone Marrow Jus	34

STEAKS

Dry Aged 10oz Ribeye, Peppercorn Sauce, Miso & Soy Emulsion ^{GF}	34
Dry Aged 18oz Chateaubriand, Peppercorn Sauce, Miso & Soy Emulsion ^{GF}	75

Steaks are served with Potato Bravas, Triple Cooked Jerusalem Artichokes & Purple Sprouting Broccoli

SIDES

Purple Sprouting Broccoli, Harissa, Almond ^{GF}	6
Potato Bravas, Garlic Aioli ^{GF}	6
Triple Cooked Jerusalem Artichokes, Salt & Vinegar	6

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