

Borage
RESTAURANT

Sunday

STARTERS

^{GF} Salmon Rilette | horseradish bavarois, fennel, dill

^{GF} Monkfish Carpaccio | parmesan & lemon risotto, gremolata

^{GF} Guinea Fowl & Foie Gras Terrine | port vinaigrette, poached pears, walnuts, shallots

Mushroom Tortellini (v) | truffle velouté

MAINS

^{GF} Roast Beef | honey glazed carrots, parsnip, green beans, roast potatoes, yorkshire pudding

^{GF} Roasted Hake | baked jerusalem artichokes, leek fondue, artichoke crisps, lemon hollandaise

^{GF} Honey Glazed Fillet of Pork | baked celeriac, crushed sweet potato, smoked paprika sauce, black sesame, grilled broccoli

Goat's Cheese Tart (v) | honey glazed carrots, grilled broccoli, cauliflower purée, caramelised onions

DESSERTS & CHEESE

Selection of British Cheese
Garstang Blue, Godminster Vintage Cheddar

^{GF} Passion Fruit Mousse
mango, coconut meringue

^{GF} Dark Chocolate Ganache (v)
blood orange, hazelnuts

Selection of Home-Made Ice Cream (v)
vanilla, hazelnut, chocolate, roasted pineapple, rum & raisin

2 courses | £24

3 courses | £27

(v) vegetarian
gluten-free options available
please, inform your waiter about any dietary requirements or allergies