



Peterstone
COURT

Lunch menu served 12-2.30

TO START

Soup of the day

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Ham hock terrine, piccalilli, sourdough crisps, & rocket

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Goats cheese, heritage tomato, artichoke, basil & jerez vinegar dressing

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Gravlax of salmon in coffee, charcoal emulsion & apple salad

Smoked salmon, crème fraiche with blinis
, mixed leaves and lemon dressing

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Confit duck leg, red onion tartlet, roasted fig & balsamic jus

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MAINS

Feather blade of beef, pommes dauphine, roasted shallots, kale & a red wine jus

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Fish & chips with crushed minted peas and tartar sauce

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Crunchy buttermilk chicken, sweet potato fries, sour cream

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Crispy pork, calamari, wilted spinach, pickled vegetables & harissa mayonnaise

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Seafood linguini, cooked in a creamy rich lobster bisque

SIDES £4.00

Hand cut truffle & parmesan chips

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Sweet red cabbage

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Steamed kale & tender stem broccoli

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Mash, chive & crème fraiche

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Skinny fries

DESSERT WINE £4.50

125ml Hermanos Torrontes Argentina 2016

TO FINISH £7.00

Iced banana parfait, banana mousse, butterscotch sauce

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Chocolate brownie & chocolate brownie ice cream

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Rhubarb & elderflower trifle

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Sticky toffee pudding, butterscotch sauce, caramel ice cream & honeycomb

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Caerphilly cheese, chutney & biscuits

2 COURSE £16.50

3 COURSE £22.50