

PLATES & CO

Steak night at Plates & Co.

To start

Homemade bread & olives, sea salt butter, rapeseed oil & balsamic (v) £5/£7

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Seasonal soup served with homemade bread, sea salt butter & toasted seeds (v) (gf) £5.95

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Dill cured salmon, yoghurt & mustard dressing £9

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Grilled zucchini, goats cheese, walnuts & honey (gf) £7

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Salad of pork belly & lambs lettuce, chorizo dressing £8.50

To follow

10oz dry aged rump steak cooked to your liking served with hand-cut chips, grilled vine tomato & peppercorn sauce
£12

Add Blue cheese sauce for £2 extra

Duo of lamb

Pomme anna, charred gem lettuce, peas & carrots with mint
£25

Corn-fed chicken breast

Thyme mash, savoy cabbage with fennel seeds & a chorizo dressing
£16.50

Fillet of cod

With a tomato & aubergine ragout, garlic & parsley purees
£18.50

Tomato risotto (v)

With wild rocket & goat's cheese
£14.50

To finish

Hot chocolate pudding, almond praline & vanilla ice-cream £8

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Cheese selection, house chutney & cheese biscuits (gf) £7

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Lemon possett, raspberry, chocolate & shortbread crumble (gf) £7

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Sticky toffee pudding with toffee sauce & pouring cream £7

IN MEMORY OF THOSE

WHO GAVE THEIR LIVES IN

THE GREAT WAR 1914-1919