

## CHEFS COMPLIMENTS

### STARTER

- Watercress, pea & mint veloute - crispy beef - garlic crisps - green chilli oil (VO) 8
- Confit chicken leg terrine - mustard emulsion - crispy hens egg - spiced carrot chutney 10
- Gin cured salmon - crab & fennel remoulade - lemon gel - radish salad - smoked salmon roe 12
- Goats cheese mousse - black olive & herb crumb - confit tomatoes - seeded cracker - basil oil (V) 9
- Baked breads & flavoured butters (V) 10

### MAIN COURSE

- Herb crusted lamb rump - "ratatouille" - potato & prosciutto terrine - courgette puree - harissa red pepper bisque 26
- BBQ Monkfish - carrot & coriander - brioche prawn & sesame toast - lemon gel - crab bhaji - miso butter emulsion 28
- Ricotta & potato gnocci - capers, black olives & anchovy - cured tomato puttanesca - basil dressed frisse (VO) 22
- Salt aged beef rump - smoked garlic & pancetta mash - scorched baby gem salad - ale battered onion rings - green peppercorn sauce 24
- Ale battered line caught cod - thick cut chips - english peas & mint - tartare sauce - sherry vinegar ketchup 22
- Fried chicken burger - sriracha mayo - edam cheese - frisse salad - Mallories rubbed fries 18

### SIDES

- Honey, chilli & black sesame chips (V) 6
- Mallories rubbed fries (V) 5
- Smoked garlic & pancetta mash 6
- Butter poached garden greens (V) 5
- Ale battered onion rings (V) 5
- Roasted garlic ciabatta & parmesan (V) 5
- Scorched baby gem & anchovy salad - citrus dressing 6

We take great pride in the quality of our dishes but it wouldn't be possible without sourcing the best produce, we change our menus frequently to ensure we serve the best ingredients supplied to us by local businesses. All food is freshly prepared, any allergies or queries please bring it to our attention and we will do the utmost to accommodate you. Service is not included, tips are appreciated and divided equally between restaurant and kitchen staff.

V = Vegetarian , VO = Vegetarian Option

Mallories

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## DESSERTS

Lemon creme fraiche panna cotta - almond brittle - honey & basil marinated peaches - lemon curd - blueberries 9

Caramalised pineapple - rum soaked sponge - black sesame & mango - white chocolate - coconut sorbet (V) 10

Strawberries & Cream - english strawberries - burnt meringue - white chocolate creme - strawberry parfait - mint syrup (V) 10

Selection of ice cream & sorbets per scoop (V) 2

Mallories cheese slate (V)  
tuxford blue - french brie - goats cheese - vintage cheddar

Crackers - celery & grapes  
Truffled honey - fruit chutney 14

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