

# **The Engineer Sample Menu**

## **Sharers**

*To share - the continental board - rosemary & garlic studded camembert baked in sourdough, cured Calabrian meats, smoked duck breast, carved ham, lemon & thyme infused olives and 'nduja sausage £28*

*To share - rosemary & garlic baked camembert served with warm sourdough and celery £12 (v)*

## **Starters**

*Smoked salmon, sourdough, crème fraîche and capers  
£8.25*

*Homemade potted smoked mackerel pâté with toasted sourdough £6.50*

*Roasted cauliflower, aubergine and butternut squash with golden raisins and pomegranate, served on toasted ancient grain bread £6.25 (ve)*

*Avocado and free range poached egg on toasted sourdough, drizzled with a sunflower seed & herb dressing £6.25 (v)*

*Pan-seared scallops with chorizo and creamed peas  
£9.25*

*Beef carpaccio served with capers and celeriac remoulade £8*

## **Main courses**

*28-Day aged rib-eye steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter £22*

*Fish & chips - line-caught cod, ale-battered, served with triple-cooked chips, mushy peas & tartare sauce £14.25 (a)*

*Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries £14.50*

*Roast Atlantic cod with peas, leeks and a chorizo & pea ragu £17 (a)*

*Seared tuna served on a bed of fine beans, sun dried tomatoes, olives and red onion £13.50*

*Guinea fowl breast stuffed with spinach and pecorino, served with roasted butternut squash and stem broccoli £17*

*Goat's cheese & beetroot tart with ribbons of carrots, courgettes and celeriac, served with a citrus dressing £10.25 (v)*

*Caesar salad with gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £8.75*

*Avocado & papaya salad, served with red pepper and onion, drizzled with citrus dressing £10.25 (ve)*

#### **Sides**

*Fries £3.50*

*Side salad £4*

*Seasonal vegetables £4*

*Sweet potato fries £4*

**Desserts**

*British cheese board including Cornish Blue,  
Wensleydale with cranberry, Sandham's crumbly  
Lancashire and St. Helen's Farm goat's cheese, served  
with celery, savoury biscuits and red onion chutney  
£8.50 (v)*

*Chantilly cream-filled profiteroles with caramel sauce  
£6.50 (v)*

*Lemon tart with raspberries £6.50*

*Warm chocolate brownie served with hazelnut ice  
cream £6.50 (v, n)*

*(a) contains alcohol, (v) vegetarian, (ve) vegan, (n)  
contains nuts*