

Aria Sample Menu

Starters

Spiced cauliflower and broccoli Soup (v) £8.50
Cauliflower and broccoli Soup, curried chickpeas

Ham hock Terrine £11.50
Pressed ham hock and mustard terrine, homemade piccalilli, rustic croute

Thin sliced salmon £12.50
Shallot and caper dressing, grated hens egg, toasted sourdough

Duck egg, Asparagus and mushrooms (gf) £9.25
Charred Asparagus tips, Broad beans, Peas, Oyster mushroom

Scallops and black pudding £14
Pan fried scallops, pea puree, black pudding soil, lemon scented oil, micro leaves

House made onion fritters £9.75
Spiced house made onion fritters, Raita, Spiced mango chutney with nigella seeds

Main courses

Goosnargh chicken (gf) £22
Dauphinoise, roast carrot, broad beans, chicken skin, smoked garlic confit Jus

Spinach and courgette orzotto, courgette flower (v) £15.50
Spinach and courgette, lightly battered ricotta stuffed courgette flower

8oz Beef fillet (gf) £36
Sauté new potatoes, courgette, carrots, parsnip crisps, peppercorn sauce

Artichoke heart (v) (gf) £17
Braised artichoke heart, root vegetable, goat's cheese glaze, tomato, caper and olive salsa, red pepper coulis

Pan fried hake (gf) £20.50
Mussel, peas, baby spinach, orange and saffron sauce

Spring lamb (gf) £27.50
Scallion Mash, Romanesco broccoli, watercress and spinach puree, red wine jus

Sides £3.50

Homemade onion rings

Seasonal greens

Sautéed new Potatoes

Buttered Spinach

Desserts

Chocolate orange sphere (v, gf) £9.50
Milk chocolate mousse, Orange gel, brownie

White chocolate and pistachio tart £9.50
White chocolate ganache, pistachio brittle, edible flowers

Cheese board £14.50
Selection of British cheese, homemade chutney, sourdough crackers, grapes

Rum baba £9.50
Mango rum syrup, coconut crème pâtissière, mango sorbet

Strawberry chocolate delice (ve, gf) £9.50
Strawberry Compote, Coconut Sorbet, Strawberry pate de fruit

Blood orange and ricotta cheesecake £9.50
Blood orange and ricotta cheesecake, textures of blood orange