

# Winteringham Fields

a restaurant with rooms

**6 Course menu Surprise £65.00**

**Wine Selection £49.00**

SAMPLE MENU

## Starters

### **AGED BALMORAL VENISON TARTARE**

*Smoked egg yolk, gherkins, elderflower pickled Shimeji mushrooms, parmesan cracker, Nasturtium £18.25*

### **CONFIT BELLY OF TEXEL LAMB**

*Burnt aubergine purée, goat's curd, curried lentil velouté £16.50*

### **JERUSALEM ARTICHOKE TORTELLINI**

*Artichoke crumb, Jerusalem artichoke purée, black winter truffle £16.95*

### **CURED CHALK STREAM TROUT**

*Pickled celery, dashi gel, green grape, anchovy and dill oil £ 16.95*

## Main courses

### **HERBED CRISPY POMME DAUPHINES**

*Squash purée, roast butternut squash, cavolo nero, almond foam, almond crumb £16.50*

### **ROAST BREAST OF GOOSNARGH DUCK**

*Duck leg & potato pavé, salt baked celeriac, apple, fig £36.00*

### **ROAST NORWEGIAN SKREI COD**

*Black garlic, pickled turnip, crispy kale, sea lettuce, fermented turnip sauce £34.00*

### **BARBEQUED SHORT RIB OF YORKSHIRE WAGYU BEEF**

*Ponzu beef fat gem lettuce, puffed pearl barley crumb, pomme purée, lovage £38.00*

## Desserts

### **HAZELNUT SOUFFLE**

*Milk chocolate praline, milk sorbet £12.50*

### **CHOCOLATE DELICE**

*Peanut butter, malt brown bread ice-cream £15.50*

### **EGG CUSTARD TART**

*Poached rhubarb, ginger sponge purée, rhubarb sorbet 13.95*

### **CHEESE TROLLEY £15.00**

**Pomme purée £4.50**

**Roasted root vegetables, Dashi dressing & chives £4.50**

**Coffee & Homemade Chocolates £7.00**

Please tell us if you have any allergies or dislikes, gluten free, vegetarian, diabetic...  
we can adapt the tasting menu for your enjoyment, although given the nature of our working environment our kitchen cannot cater for nut allergies of any kind.

**A 10% discretionary service charge will be added to the bill.**