

Lunches of Winter

1 Course £10.00 ~ 2 Course £14.00 ~ 3 Course £18.00

Sample

Field Mushroom Soup
Crème Fraîche ~ Chives

‘Brawn’
Spiced Pineapple Pickle ~ East Riding Quail’s Egg

Staal’s Long Riston Cold-smoked Salmon
Marinated Beetroot ~ Crème Fraîche ~ Horseradish
Warm Rye Bread Toast

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‘Posh’ North Sea Fish Pie
Lincolnshire Poacher Cheese Crust

Risotto of Holcot Estate Partridge
Chestnut ~ Cavolo Nero ~ Black Trumpet Mushrooms

Chargrilled Butternut Squash
Chestnut Purée ~ Deep-fried Yellison Goat’s Cheese
Goat’s Milk Curd ~ Ormskirk Curly Kale ~ Pumpkin Seeds ~ Pumpkin Oil

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Mascarpone Ice Cream
Dark Chocolate Shavings

Kentish ‘Batter Pudding’
Victoria Plum ~ Almond ~ Vanilla Ice Cream
(Please allow 15 minutes)

White Chocolate Rice Pudding
Sugar’d Skin ~ Cranberry ‘n’ Orange Jam

Please note that nuts are present in our kitchen, we therefore cannot guarantee their exclusion in our dishes
Please notify a member of staff of any food allergies or special requirements. Game may contain shot!
All prices are in pounds and inclusive of VAT

Make your next reservation online at www.1884dockstreetkitchen.co.uk