

1884 DOCK STREET KITCHEN

Market Menu Sample

Includes a Glass of Taittinger Brut Reserve NV Champagne en Magnum

3 Course £22.00

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with 2 Glasses of Matching Wines £30.00

with 2 Glasses of Matching Fine Wines £40.00

Summer 2014

Deep-fried Blue Cheese 'Bon Bons'
Heritage Tomatoes ~ Cashew Nut 'Pesto'

'Pressed' Ham Hock Terrine
Spiced Pineapple Pickle ~ Shallow-fried East Riding Quail's Egg

Deep-fried 'Devilled' Whitebait
Sauce 'Cocktail'

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'Fish of the Day'

Braised Shoulder of Local-shot Venison
Celeriac Purée ~ 'Hotchpotch'

Risotto of Wilted Baby Spinach
Deep-fried Yellison Goat's Cheese ~ Goats' Milk Curd
Girolle Mushrooms ~ Leek

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'Ice of the Day'

Bruce Farm Strawberry 'Mess'
Chocolate 'Soil' ~ Basil

Baked Kentish 'Batter Pudding'
Apricot ~ Almond
(please allow 15 minutes)

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. All prices are inclusive of VAT

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