

## Lunches of Early Summer

1 Course 8 ~ 2 Course 11 ~ 3 Course 14

1884 Sparkling Aperitif..... Sparkling Rosé Fizz	Glass 4.5
Marinated Olives	2.5

### Starters

Today's Soup

A Plate of Bleiker's Oak-smoked Salmon, Traditionally Garnished

'Potted' Goosnargh Chicken Liver Pâté with a Spiced Apple Chutney and Warm Brioche Toasts

Jody Scheckter's Buffalo Mozzarella and Tomato Salad, Garden Herbs, Toasted Pine Nuts and Yorkshire Rapeseed Oil

### Main Courses

'Fish of the Day'

Corn-Fed Goosnargh Chicken 'Caesar' Salad

Slow Cooked Venison Shoulder 'Bolognese' with Shaved Berkswell Cheese

Charles Ashbridge's Cumberland Sausage with 'Champ' Mash and a Shallow-fried Elliot's Hen Egg

Risotto of Wild Girolle Mushrooms and Wilted Baby Spinach, White Truffle Oil

**Extras:** Deep-fried Chunky Chips ~ Crispy Onion Rings ~ Buttered New Potatoes ~ Dressed Baby Salad Leaves All 3

### Puddings

'Ice of the Day'

Lemon and Vanilla Posset with Raspberries and Elderflower Shortbread

Rich Dark Chocolate Mousse with Vanilla 'Whip'

Cheese from our Isles with Chutney, Celery and Biscuits

### To Finish (All with Homemade Sweets)

#### Blending Room Coffees All 3 unless stated

Cafetière of Fresh Coffee	
Cappuccino	
Latte	
Espresso	2
Mocha	
Liqueur Coffee	5.5
Caffè Corretto (Single Espresso with a Shot of Grappa)	4.5

#### Chocolates

Hot Chocolate and Marshmallows	3.5
Cherry Brandy Hot Chocolate	5.5

#### Tea and Infusions All 3

English Breakfast
Earl Grey
Darjeeling
Jasmine
Chamomile
Mint
Raspberry

#### Treats

A Plate Homemade Sweets	5
A Selection of Macaroons	6

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 in £ and inclusive of VAT

**Make your next reservation online at [www.1884dockstreetkitchen.co.uk](http://www.1884dockstreetkitchen.co.uk)**