

# TAP & RUN

UPPER BROUGHTON MELTON MOWBRAY



PUB & KITCHEN

NYE 2021

## Appetisers

Grilled focaccia, flavoured butter  
Red pepper humous, sun dried tomato & pine nut crostini (VG)  
Wild mushroom arancini, truffle whipped vegan cream cheese (VG)

## Starters

Curried cauliflower soup, toasted pine nuts, golden raisins (VG/GF)  
Beetroot cured chalk stream trout, pickled fennel, avocado puree, trout roe (GF)  
Crispy hens egg, morteau sausage, celeriac & black truffle sauce, crispy shallots  
Orange braised fennel, pomegranate quinoa, tahini dressing, vegan mint yoghurt (VG/GF)

## Mains

Butter poached chicken breast, confit potato, kale, roasted shallot, red wine jus (GF)  
Sea bream fillet, red wine braised octopus, tenderstem broccoli, smoked almonds, romesco sauce (GF)  
Beef fillet (served pink), potato terrine, cavlo nero, pickled shitake mushrooms, watercress puree, red wine jus (GF)  
Wild mushroom, spinach & walnut wellington, creamy mash, honey glazed root vegetables, tarragon cream sauce (VGA)

## Desserts

Coconut panna cotta, winter berry compote, coconut tuile (VG/GF)  
Pear & almond tart, quince puree, clotted cream ice cream  
Chocolate mousse, hazelnut brittle, coco nibs (GF)  
Cheese board – Brie, Lincolnshire Poacher Cheddar, Cropwell Bishop Stilton (GFA)

## Coffee

Coffee and truffles