

the Causeway

Bar | Restaurant | Terrace

Roasted Leek & Thyme Soup - 8
Ham Hock Tortellini - Sage Oil

Smoked Creedy Carver Duck Taco - 10
Root Vegetable Salsa - Goats Curd

Severn & Wye Smoked Haddock Croquette – 9.5
Free Range Hens Egg - Pickled Raisin – Curry Emulsion

Baked Potato ‘Risotto’ - 7.5
Cavalo Nero - Black Bomber - Winter Truffle

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Loin of Middle White Pork - 17
Wasabi Mash - Braised Chicory – Sticky Belly – Soy Broth

Shetland Cod – 24
Chestnut Gnocchi – Caramelised Celeriac – Wild Mushroom & Caper Butter

Salt Baked Beetroot Wellington – 14
Fermented Mushroom – Turnip – Walnut Pesto

Harrissa Roasted Cauliflower, Caramelised Onion & Almond Pancakes -14
Coriander Yogurt

10oz Sirloin of Hereford Beef -25
Slow Cooked Field Mushroom – Triple Cooked Chips – Pickled Onion Rings – Peppercorn Sauce

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Blood Orange Meringue Pie – 8
Burnt Grapefruit Sorbet
Vanilla & Parsnip Crème Brulee – 7.5

Rum Ice Cream
Warm Dark Chocolate Mousse – 8
Mint Ice Cream

Selection Of British Cheeses – 10
Fudges Biscuit – Quince Jelly

A bit of the side...

Roasted Garlic & Truffle Mash	4	Triple Cooked Chips	4
Chili & Garlic Buttered Hisbi Cabbage	3.5	Charred Broccoli & Almonds	3.5

If you have any allergies or dietary requirements, please inform a member of staff who will be happy assist.