

# THE HIDEAWAY

### nibbles & sharers

cured Italian meat board 17.5 mixed marinated olives VG GF 4 spring veggie mezze 16 VG GFO

puffed pig skin and smoked cod roe 4

locally sourced bread board 8 confit pork bon bons, tarragon mayo 4

iac puree, chorizo jam gf 12 and ricotta agnolotti walnut cream v 9.5 chicken terrine, gherkin, mustard of df 8.5 pears, spinach, poached egg, parmesan gf 8.5

with roast potatoes, carrot puree, panache, cauliflower cheese and jus

thyme roasted chicken supreme qf 18 rare roast beef, Yorkshire pudding 19 honey mustard glazed ham 17 roasted halibut gf 23 butternut squash and lentil wellington vg 17

## mains

leek and ricotta agnolotti, walnut cream v 16 Broad bean and herb risotto, rocket, shallot vg gf 15

### Sides