

THE COSENER'S HOUSE

SEASONAL MENU

SEPTEMBER - FEBRUARY

2-COURSE £21 | 3-COURSE £26

Please choose up to 3 items per course for your guests to pre-order from

Starters

Baked Egg; Sweetcorn, Baby Spinach, Cheddar Cheese
Creamy Cauliflower Velouté, Crispy Croutons
Port Poached Pear, Crumbled Goat's Cheese, Rocket Salad
Button Mushroom & Tarragon Soup, Crème Fraiche
Poached Salmon, Samphire, Trio of Beetroot
Oak Smoked Salmon Rilette, Pine Nut, Melba Toast
Smoke Trout, Pickled Cucumber, Sweet Mustard Dressing
Smoked Salmon & Cream Cheese Roulade, Baby Radish & Citrus Salad
Ham Hock & Caper Terrine, Date & Fig Chutney
Chicken Liver Pate, Sticky Red Onion Marmalade, Brioche Toast
Baked Figs & Prosciutto Ham, Balsamic Glaze
Shredded Confit Duck, Green Beans & Artichoke Heart Salad

Mains

Pumpkin Ravioli, Sage & White Wine Cream, Crushed Amaretti Biscuit
Roast Cauliflower & Curly Kale Macaroni Cheese
Grilled Goat's Cheese, Creamy Gnocchi & Roasted Veg, Pesto Dressing
Cauliflower & Cheddar Cheese Tart, New Potatoes, Spring Onion Salad
Baked Cod, Buttered Diced Potatoes, Crispy Lentil & Caper Salsa
Roasted Cod Loin, Garlic & Rosemary Mash, Sautéed Wild Mushrooms
Seared Salmon, Creamed Spinach & Capers, Creamy Mash, Lemon & Herb Butter
Roast Hake, Port Poached Salsify, Curly Kale, Roast New Potatoes
Roast Chicken Breast, Fondant Potato, Roasted Winter Root Vegetables
Pan Roasted Chicken Supreme, Rosemary & Garlic Dauphinoise, Savoy Cabbage
Braised Blade of Beef, Fried Streaky Bacon & Mushroom, Roasted Shallot, Mash
Grilled Pork Cutlet, Celeriac & Sweet Apple Mash, Sage & White Wine Cream

Desserts

Bramley Apple & Rhubarb Crumble, Vanilla Ice Cream
Warm Chocolate Brownie, Chocolate Soil, Vanilla Ice cream
Crème Caramel, Poached Prunes
Classic Crème Brûlée, Shortbread Biscuit
New York Style Cheesecake, Forest Fruit Compote
Warm Bakewell Tart, Rich Clotted Cream
Sticky Toffee Pudding, Fudge Toffee Sauce, Vanilla Ice Cream
Sweet Orange & Lemon Tart, Bitter Lemon Sorbet
Red Wine & Orange Poached Comice Pear, Clotted Cream
Traditional Treacle Tart, Whipped Chantilly Cream

Whilst we take every precaution to reduce the risks from cross contamination, please be aware that we prepare many of our products on site. Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to, nuts, seeds, dairy and gluten.

Consequently, there may be traces of various allergens present across our product range.

We would love to tell you what is in our food and help assist you with your choice.

Please speak to one of our Allergy Champions who are trained to provide advice on the ingredients in our food and the steps we have taken to avoid cross-contamination.