Restaurant 64

Autumn Menu

STARTERS

Pan-Fried Scallops
Pea purée, crispy pancetta and apple gel (S, Mo, M, Su)

French Onion Soup
Toasted Gruyère croute (G, M, Su, S)

Beef Carpaccio
Pickled radish, olive oil, lemon and sea salt (Su)

MAIN

Salmon en Croûte
Salmon mousse, fennel, chive and lemon filling, beurre rouge sauce, wilted spinach and minted new potatoes
(F, G, E, M Su)

Braised Osso Buco
Roasted garlic polenta, maple-glazed carrots and red wine reduction
(G, S, C, Su)

Chicken Ballotine
Wild mushroom farce, fondant potato, seasonal greens and tarragon velouté
(G, M)

Miso Hasselback Aubergine (V)
Tomato salsa, roasted peppers, black olives and straw potatoes
(S, G, Se)

DESSERT

Blackcurrant Bavarois
Dark chocolate sauce (G, E, M, S)

Bramley Apple Crumble
Crème anglaise (G, E, M)

Cheese Board
Sourdough crackers, celery and grapes (G, M, Ce)

Allergen abbreviations for guests
G = Gluten | Cr = Crustaceans | E = Eggs | F = Fish | P = Peanuts | S = Soybeans | M = Milk | N = Nuts | Ce = Celery | Mu = Mustard | Se = Sesame | Su = Sulphites | L = Lupin | Mo = Molluscs

£25 per person Inc VAT for 3 Courses
£23 per person Inc VAT for 2 Courses

£1.50 for Tea & Filter Coffee

64
SIXTY FOUR
RESTAURANT & BAR

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