



SIXTY FOUR
RESTAURANT & BAR

Autumn Menu 2018

Starters

Cauliflower Soup with a Nutmeg Cream and Floret Fritters. (W, D)

Hake, Parsley and Caper Fish Cake, Sauce Grebiche. (F, E, W)

House Smoked Duck Salad, Orange Coriander and Toasted Pine Nuts. (N, M)

Mains

Roasted Supreme of Salmon, Chive Mash, Tomato and Red Onion Salsa. (F, D)

Chicken and Herb Ballotine served with Sauce Chasseur and Fondant Potatoes (W, E, D)

Goat's Cheese and Beetroot Tart, Basil Pesto and Pea Shots. (N, W, D)

Selection of Seasonal Vegetables

Desserts

Warmed Bakewell Tart, Vanilla Ice-Cream. (N, D, W, E)

Berry Eton Mess, Fresh Berry Coulis. (E, D)

Steamed Treacle Sponge, accompanied with Sauce Anglaise. (E, W, D)

2 Courses £10.00

3 courses £12.50

Allergens

N= Nuts W=Wheat/Gluten D=Dairy E=Eggs F=Fish/Molluscs/Crustaceans
S=Soya SE=Sesame C=Celery M= Mustard SU=Sulphites L=Lupin

Please note that with prior notice we do endeavour to meet all specific allergen requirements