



**Pike & Eel**

HOTEL · MARINA · EVENTS · DINING · BAR

2 courses £31 | 3 courses £35

## TO START

### CONFIT DUCK LASAGNE

*whipped truffle korma, garam masala, cavolo nero*

### ARANCINO OF CORNISH CRAB

*seafood bisque, mascarpone, preserved lime emulsion*

### DRY-AGED HAM & POTATO SOUP (GFO)

*chives, crème fraiche, garlic toast*

### BERTHA-ROASTED AUBERGINE (V) (Δ) (GFO)

*pomegranate, aromatic herbs, saffron flatbread*

## MAIN COURSE

### ROAST BLACK ANGUS SIRLOIN (GFO)

### SOUS-VIDE LAMB SHOULDER (GFO)

### BLACKENED CAJUN SALMON (GFO)

### CHICKEN LEG, CACAO & CHILLI MOLE (N) (GFO)

### DELICATA SQUASH & PILAF TERRINE (V) (Δ) (GFO)

*(All served with roast potatoes, seasonal vegetables, a giant Yorkshire pudding and gravy)*

## DESSERTS

### HONEYCOMB CRUNCH CHEESECAKE (V) (Δ)

### PISTACHIO & RASPBERRY MERINGUE ROULADE (V) (GFO)

(V) VEGETARIAN (Δ) CAN BE MADE VEGAN (N) CONTAINS NUTS (GFO) CAN BE MADE GLUTEN-FREE

mother's day