



BACKWELL HOUSE

A La Carte Menu

Starters

Olive & rosemary focaccia (VE)	£4
Roasted tomato & pepper soup, herb oil, bread (VE, GFA)	£7
Coarse pheasant & chestnut terrine, apricot & ginger chutney, ciabatta toast (GFA, DF)	£7
Scallops, roasted bell pepper, zucchini, burnt cauliflower puree (DFA, GF)	£9
Beef brisket croquettes, sauerkraut, horseradish mayo	£8
Baked camembert, roasted grapes, apple, toasted walnuts, pink peppercorn crackers (V, GFA)	£8

Mains

Guinness braised short rib, savoy cabbage, sweet potato mash (GF)	£20
Honey roasted duck with smoked pork belly, caramelised endive and cepe mushrooms (DF, GFA)	£21
Corn fed chicken supreme, boudin blanc, pommes anna, stem broccoli, mushrooms & tarragon (GFA)	£17
Fillet of wild sea bass, baby vegetables, saffron potatoes, basil aioli (DF, GF)	£18
Roasted red pepper polenta, red pepper puree, green beans, sauce vierge (VE, GF)	£15
Roasted pheasant breast, smoked pancetta, confit potatoes, parsnip purée (DFA, GF)	£17
9oz Ribeye steak, portobello mushroom, confit tomato, chips (DF, GFA)	£25
Green peppercorn sauce ~ red wine jus ~ tarragon sauce	£3 supplement

Sides £3.50

Vegetables ~ mixed salad ~ chunky chips ~ mashed potato ~ pomme anna

Desserts & Cheese

Mango & passionfruit cheesecake, caramel, mango sorbet	£8
Tonka bean panna cotta, spiced pineapple (GF)	£7
Sticky toffee pudding, butterscotch sauce, clotted cream	£7
Warm chocolate brownie, salted caramel ice cream, Italian meringue (GFA)	£7
Selection of Marshfield ice cream and sorbet (GF, DFA)	£6
Selection of cheeses, quince jelly, biscuits (GFA)	£9

Other gluten free & dairy free desserts available on request