

Sunday Roast at Tillingham

2 Course 40 | 3 Course 45 | Sides 6 each



For the table

Smoked cashews (VG)	6
Gordal olives, roasted garlic & garden thyme (VG)	6
Tillingham house Bread, Two Fields olive oil, garden herb butter	6.5

To Start

Chicken Liver Parfait, garden chutney, Tillingham fruit and nut loaf

Chestnut mushroom velouté, chive and truffle oil, Tillingham house bread (DF, VG, GF avail.)

Trout tiradito, yuzu ponzu, wasabi emulsion, charred carrot purée, purple shiso, coriander

Mains

Morebread Farm Beef Sirloin, roast potato, Yorkshire pudding, gravy

Roast belly of pork, roast potato, apple puree, Yorkshire pudding, gravy

Roast Hake fillet, mussels, pink fir potatoes, spiced bouillabaisse sauce (GF, DF avail)

Curried cauliflower steak, roasted cauliflower pureé, Tillingham garden chutney (VE, VG)

Sides

Braised garden red cabbage

Honey roasted carrots

Smoked cauliflower and leek cheese

Roast potatoes

To Finish

Sticky Toffee pudding, vanilla ice cream, toffee sauce

Dark chocolate cremeux, Two Fields Olive oil, Maldon salt flakes (VG, GF, VG)

Local selection of three cheeses, Tillingham chutney & crackers (5 supp.)