



fish & fizzy

29th March
2 courses £29 • 3 courses £35

STARTERS

Pan-fried sardines with peperonata & chorizo on sourdough toast (GFA)
Gambas ajillo cooked in garlic & chilli served with warm sourdough (GFA)
Creamy wild mushrooms & spinach on rosemary on focaccia toast (GFA)

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MAINS

King prawn & crab linguine in a rich tomato & garlic sauce
Monkfish scampi and pont neuf chips, courgette tartar sauce & pea purée
Poached smoked haddock fillet on tarragon pomme purée,
asparagus spears with parsley & truffle sauce (GF)
Beer-battered banana blossom with pont neuf chips,
kombu & teriyaki dipping sauce (V/VG)

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DESSERTS

Lemon meringue tartlet & vanilla cream (GF)
Raspberry & white chocolate cheesecake
Warm pecan pie & vegan ice cream (V/VG)

*(V) Vegetarian (VG) Vegan
(GFA) - Gluten free alternative available on request*

The Kedleston
COUNTRY HOUSE