ALDERLEY EDGE HOTEL CHESHIRE



Hand Dived Scallops

Roasted Hand Dived Scallops, Cucumber and Apple "Ratatouille",
Oyster Emulsion, Bonito Broth
£12.75

Monkfish and Brown Shrimps

Monkfish with Rose Harissa, Brown Shrimps and Sundried Tomato f12.65

Cheshire Pork with Sage and Onion

Slow Roasted Cheshire Pork with Cauliflower Cheese Purée, Pork Popcorn and Sage £12.50

Goosnargh Duck "Two Ways" with Orange

Goosnargh Duck Cured in Orange, Roasted Beetroot, Confit and Cumin £12.50

New Season Morels and Truffle

Orzo Pasta with Roasted Morels, Poached Egg Yolk, Spring Truffle and Wild Garlic Purée £12.45

Cheshire Lamb "Two Ways", Broccoli

Loin of Lamb with Braised Shoulder, Charred Broccoli and Beetroot £23.75

Mature Beef and Oxtail

Rump of Dexter Beef with Slow Cooked Oxtail, New Season Wild Garlic and January King Cabbage £24.00

Chicken, Leek and Mushroom "Pie"

Cotswold White Free Range Chicken, Butter Poached Leeks, Morels and Truffle £21.65

Cod and Iberico Ham

Butter Poached Loin of Cod, Jamon Iberico, Roasted Leeks, Smoked Chicken Consommé £22.00

Wild Sea Bass and Shrimps

Roasted Line Caught Sea Bass, Brown Shrimps, Sundried Tomato Butter, Pak Choi £24.25

All main courses are complemented with vegetables, which are cooked at dente:

SIDE ORDERS

Roasted Seasonal Vegetables - £5.50 Buttered Spinach - £4.95 Sautéed Savoy Cabbage - £3.85 Truffled Scented Mash - £4.50 Triple Cooked Chips - £4.50 Sautéed Potatoes - £3.50