# FOSTON & ASH

## SNACKS

Rye & Soda bread, marmite butter 4.5 Coppa & celeriac remoulade 7.5

Lasagna Fritta, aioli

5

Portland brown crab croquettes 5

Marinated Nocellara olives, chilli & preserved lemon

4

## **STARTERS**

Confit duck & prune terrine, pickled walnut puree

11

Smoked cod's roe, trout caviar, lemon & crispy potato skins 8.5

Roasted 'Down to Earth' vegetables, nut hummus & pickled mustard seeds 8.5

SOP goes to the 'Down to Earth Community Garden Scheme'



MAINS

West Country sirloin of beef, Yorkshire pudding, roast potatoes, cauliflower cheese, red cabbage, glazed carrots and gravy 22

Spring leg of lamb,
Yorkshire pudding, roast potatoes,
cauliflower cheese, red cabbage,
salsa verde

Jerusalem artichoke, wild mushroom & chestnut pie, roast potatoes, cauliflower cheese, red cabbage, glazed carrots 18

Chalk stream trout, fennel, samphire & crab bisque 22

DRINKS TO START

Rhubarb & Ginger Martini. 9
Elderflower Mojito. 8.5
Botivo & Soda 4.5
Commix, fine cider 8

SIDES

Fries 5

Tenderstem broccoli, lemon 4.5

Mixed leaf & herb salad 4.5

## CHILDREN'S MENU

Chicken strips, broccoli & mash 7

Buttered pasta with cheese 7

Selection of ice creams / sorbets 3 (per scoop)

\*smaller children's portions available from the main menu where possible

## **DESSERTS**

Stem Ginger & vanilla custard tart, roached Wye Valley rhubarb

8.5

Warm rice pudding, blood orange & gingerbread

8.50

Elrick log, grape chutney & crackers

10

FOOD MENU Spring 2024

Affogato, 'Jess's Ladies' milk ice cream, almond & stem ginger biscotti

6

Add Frangelico, Kahlua, brandy — 3