

2 COURSE £15 | 3 COURSE £20 | A LA CARTE SUPPLEMENTS SHOWN

STARTERS

CHEFS CHOICE OF SOUP GF M VE

HAM HOCK TERRINE, PICCALILLI, BREAD CRISP GF M

DUCK RILLETTE, ASIAN SLAW & HOI SIN GLAZE GF M +3

SCORCHED SALMON, TEXTURES OF BEETROOT WITH GOATS CHEESE MOUSSE GF +3

MOULES MARINIERE WITH SOURDOUGH GF M

BROAD BEAN AND GARLIC ARANCINI WITH LEMON AIOLI

GRILLED HALLOUMI OR TOFU, WALDORF SALAD GF VE +2

MAINS

HERB CRUSTED LEG OF LAMB, SPRING GREENS, LAMB FAT FONDANT, WORCESTERSHIRE GRAVY GF M +9

CHAR SUI PORK BELLY, SWEET & SOUR PLUMS, SESAME TENDERSTEM, CAULIFLOWER & GINGER PUREE GF +9

ROASTED CHICKEN SUPREME, POTATO TERRINE, HONEY GLAZED CARROTS WITH DIANNE SAUCE GF M

SEAFOOD SPECIAL - SEE BOARD

ROASTED COD CHUNK, SALT COD MASH WITH CAPER SAUCE VIERGE GF

SPRING GREEN AND PEA RISOTTO WITH GARLIC VELOUTE GF V

WILD MUSHROOM WELLINGTON, SEASONAL VEG WITH ONION JUS GF VE

CHARGRILLED STEAKS

8oz RUMP GF M +3 | 8oz RIBEYE GF M +14 | 10oz SIRLOIN GF M +16 | CAULIFLOWER GF M VE

ALL SERVED WITH FIELD MUSHROOM, CHUNKY CHIPS, H&H BUTTER & DRESSED SALAD

SIDES GF M +3

SEASONAL VEG | CHUNKY CHIPS | SKINNY FRIES | SWEET POTATO FRIES | CREAMY MASH

HOUSE SALAD | RED WINE JUS | PEPPERCORN SAUCE | DIANNE SAUCE

DESSERT

LEMON MERINGUE TART WITH LEMON SORBET +2

STICKY TOFFEE PUDDING, BUTTERSCOTCH & VANILLA ICE CREAM V +2

RHUBARB & CUSTARD PANNA COTTA WITH POPCORN & CINDER TOFFEE CRISP GF M V

WHITE CHOCOLATE, VANILLA & RASPBERRY KNICKBOCKER GLORY GF M V

DARK CHOCOLATE MOUSSE, SALTED CARAMEL, COCO POP BISCUIT GF M

SELECTION OF LOCAL CHEESES, RED ONION MARMALADE, CELERY, GRAPES & BISCUITS GF M +3

MIXED SORBETS OR ICE CREAMS GF V VE

PLEASE INFORM YOUR SERVER OF ANY SPECIFIC DIETARY REQUIREMENTS & ALLERGIES

 TheHerdHerbRestaurant

 @herdandherb

 theherdandherb.co.uk

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WIFI HERD & HERB GUEST - PASSWORD – HardwickArms1