

The Herd and Herb

Spring 2022

Fixed Price Menu

2 Courses for £20 or 3 Courses for £25

Entrees

Chefs Soup	V PB GFM
<i>Served with Crusty Sourdough Bread</i>	
Chicken Terrine	GFM
<i>Yorkshire Lemon and Truffle Chicken Terrine Wrapped in Streaky Bacon served with Preserved Lemon Jam, Capers Berries & Crusty Bread</i>	
Goats Cheese Mousse	V GF
<i>Goats Cheese Mousse with Poppy Pickled Cucumber, Blood Orange, Fresh Rocket, Pickled Beetroot, Orange Gel, Toasted Sesame and Chilli Dressing</i>	
The Herd Fritto Misto	V PB
<i>Deep Fried Vegetables in a Light Batter served with Roast Garlic Aioli and Spring Onions</i>	
Bread & Olives	V GFM
<i>Homemade Sourdough with Olives, Olive Oil and Balsamic Vinegar</i>	

Mains

Skrie Cod	GFM
<i>Norwegian Skrie Cod served with Baby Tomatoes, Tomato Fondue, Puffed Potato, Lacto Tomato Leather and Buttered Kale</i>	
Chicken Breast	
<i>'Soans' Yorkshire Grain Fed Chicken Breast with Black Pudding Stuffed Leg, Roast Leek and Potato Rosti, Purple Sprouting Broccoli and Crispy Leeks</i>	
Beef Short Rib	GF
<i>Sticky Beef Short Rib served with Pickled Shallot, Fondant Potato, Lacto Red Onion Puree, Spring Vegetable Salsa and Crispy Kale</i>	
Stuffed Red Onion	PB
<i>Jerk Tofu and Pearl Barley Stuffed Red Onion with Fresh Jamaican Slaw</i>	
The Herd Caesar	
<i>A Salad of Baby Gem Lettuce, Croutons, Anchovies, Pancetta and a Soft Boiled Hens Egg with Lemon & House Caesar Dressing</i>	
The Herd Caesar Chicken	
<i>The Herd Caesar Salad Served with a 'Soans' Yorkshire Grain Fed Herby Chicken Breast</i>	

Additional Sides

Potatoes	GF GFM	3.5
<i>Buttered New Potatoes, Chunky Chips, Fries</i>		
Vegetables	V GF	3.5
<i>Garlic and Sesame Tenderstem Broccoli and Kale</i>		

Desserts

Cheesecake	
<i>Baileys and Caramel Cheesecake with a Salted Pretzel Crumb</i>	
Sticky Toffee Pudding	V
<i>Served with Toffee Sauce, Vanilla Ice Cream and Honeycomb</i>	
Chocolate Torte	V GF
<i>Dark Chocolate Torte with Raspberry Jelly, Freeze Dried Raspberries and White Chocolate Snow</i>	
The Herb Treacle Tart	V PB
<i>Stem Ginger and Treacle Tart with a Ginger Biscuit Base, Candied Lime and Coconut Chantilly</i>	
Ice Cream & Sorbet	GF
<i>A Trio of Local Ice Cream and Sorbets</i>	

Wednesday & Thursday 5pm to 9pm and Friday 5pm - 6:30pm

Allergy Control - Please Make Your Table Staff Aware of Any Allergies You Have That May be Contained in Our Food and Drinks.

V - [Vegetarian] PB - [Plantbased Vegan] GF - [Gluten Free] GFM - [Gluten Free Modified]