## QU TWIGKENHAM <br> RTISHARMARS <br> WETWOXINIIE MENU



## MENU1*

Southern fried chicken slider
Sriracha ketchup, black pepper mayo, gem lettuce, cheese, pickles

Trout pastrami
Gherkin, dill, crème fraiche
Plant chorizo sausage roll (Ve)
Beetroot ketchup

Biscoff chocolate brownie (Ve)

## MENU 2*

Bookmaker's sandwich
Grilled beef steak, caramelised red onion, rocket
Fish and chips
Battered fish of the day, double cooked chips, tartare sauce

Whipped goats curd and blood orange (V)
Endive, honey, dukkah

Lemon berry meringue tart



## MENU 3

Rose harissa smoked lamb shoulder Greek yoghurt, pickled red onion, BBQ flatbread

Prawn and crayfish roll
Marie Rose, gem lettuce
Wild mushroom macaroni cheese (V)
Truffle and chive crumb
Twickenham fried mushrooms (Ve)
Black garlic mayonnaise

Vanilla cheesecake, autumn berry compote (Ve)

## MENU 4

Whisky glazed burnt ends
Sweetcorn purée, pickled leek, burnt corn
Crispy fried mussels
Salt and vinegar
Hen of the wood street tacos (Ve)
Maple and soy roasted mushroom, pickled winter slaw
Crispy pomme Anna (Ve)
Smoked mayonnaise, plant lardons

Chocolate tart, Lapsang souchong cremeaux, cocoa nibs (Ve)



## ITEMS FOR ADDITIONAL COST

Hen of the wood street tacos (Ve)
Maple and soy roasted mushroom, pickled winter slaw
Smoked beetroot (Ve)
Crispy capers, dill
Fishless finger sandwich (Ve)
Rubies ketchup, mayonnaise
Char Siu tofu (Ve)
Sticky rice, sesame, Gochujang
Korean fried cauliflower (Ve)
Sweet, spicy and crispy cauliflower
Broccoli and Tunworth tart (V)
Baked chestnuts
Wild mushroom macaroni cheese (V)
Truffle and chive crumb

Set pumpkin custard (V)
Feta, toasted seeds
Miso braised carrots (V)
Goats curd, soft herbs
Charred sea bream
Cools salsa verde, mash
Poached cod loin
Curry crab velouté
Trout pastrami
Gherkin, dill, crème fraiche
Smoked pork bao bun Pickled and crispy onions

Braised lamb shoulder
Pearl barley risotto, crispy onion, 36-month parmesan

