## Crab & Cow

## **Nibbles**

Marinated Olives & Feta £4.5 | Buttermilk Soda Bread / Truffle Honey Butter £5 | Spiced Nuts £4

## -Starters –

Blue Cheese & Chive Soufflé | Candied Walnut | Fresh Grape | Pickled Celery (V) £8

Panko Pulled Beef | Brown Butter & Miso Cauliflower | Wasabi | Pickles £8

Smoked Mackerel | Buttermilk Crumpet | Dill | Pickled Cucumber | Avocado £9

Glazed Pigs Cheek | Pea Risotto | Old Winchester | Pickled Onions (GF) £9

Steamed Mussels | Coconut & Lemongrass Broth | Coriander | Garlic Roti (GFO) £9

Smoked Duck | Duck Parfait | Maldon Gingerbread | Rhubarb (GFO) £9.5

## -Mains & Grill —

Roast Chicken | Shiitake Mushrooms | Jerusalem Artichoke | Chicken, Truffle & Leek Pie (GFO) £19

Sea Bass | Pine Nut Crust | Sea Purslane | Brown Shrimp Scratchings | Salsify | Capers | Potato Gallete (GFO) £22

Chicory & Caramelised Shallot Tart Tatin | Beetroot | Pine Nut dressing (V) £17

Spiced Lamb Rump | Saffron Potato | Crispy Shoulder | Goats Curd | Spinach | Hazelnut Dhukka (GFO) £26

Crab & Cow Surf & Turf | Aged Rump Steak | Crab Ravioli | Triple Cooked Chips |

Café Paris Butter (GFO) £28

Seasonal Greens £5 | Broccoli & Parmesan £5.5 | Heritage Beetroot & Pine Nut Salad £5.5 |

Triple Cooked Chips £4 | Garlic Sourdough £4