

The LINDEN

RESTAURANT BAR ROOMS

STARTERS

Ham hock terrine, homemade piccalilli, garlic crostini GFA	9
Crispy coated hens' egg, asparagus, hollandaise sauce	9.5
King prawn cocktail, little gem lettuce, Marie Rose sauce GFA	9.5
Chefs soup of the day, please see waiter for advice	7
Caesar salad, crisp gem lettuce, anchovies, croutons, parmesan, Caesar dressing GFA	8.5
Baked camembert, roasted smoked garlic, rosemary, crusty bread GFA/V	12
Cured Scottish Salmon, ginger, wasabi GF	9.5

MAINS

Sauteed wild mushrooms tossed with gnocchi, basil pesto, cream sauce, parmesan V	18
Pear, goats cheese, caramelised onion Tart tatin, dressed roquette V	18
Confit of Duck leg, celeriac puree, tender stem broccoli, red wine jus GF	23
Tagliatelle Arrabiatta, Tomato, basil, olives, coriander, crushed chilli, garlic V/VG	17
Roasted cod loin, braised puy lentils, vichyssoise	19
Seafood spaghetti, mussels, king prawns, squid rings, white wine cream sauce and braised leeks	24
Roasted breast of corn fed chicken, braised leeks, curried leek potato sauce	21

STEAKS GF

8oz Herefordshire rib eye	26	8oz Herefordshire sirloin	26
10oz Herefordshire rump	23	8oz flat iron	21

All served with roasted vine tomatoes, garlic and thyme mushrooms triple cooked chips.

Sauces GF- Peppercorn, Blue Cheese & port, Bearnaise 1.95

SIDES

Mixed summer vegetables V/VG	5	Mixed salad V/VG/GF	5
Wilted spinach V/VG/GF	5	Triple cooked chips V/VG/GF	5
Mashed potatoes V/GF	5	Truffle and parmesan chips V/GF	8
Truffle mashed potatoes V/GF	8	French fries V/VG/GF	5
Tender stem Broccoli V/VG/GF	5	Sweet potato fries V/VG/GF	6

Please inform your waiter of any allergies or intolerances before placing your order.

10% discretionary service charge will be added to your final bill.