

Caraway & Rye

— food for the times —

Starters

Pumpkin Soup (VEG) £5.50

Cream of pumpkin soup with a hint of tarragon served with bread

Prawn Cocktail £6.95

Poached King prawns with a lemongrass and ginger dipping sauce

Chicken Pistachio Terrine £6.95

Chunky chicken terrine with herbs and roasted pistachio nuts, wrapped with cured bacon served with cornichons and chunky bread

Fromage & Charcuterie for 2 £15.00

Premium selection of sliced cured meats and cheese, bread, olives and accompaniments

Beetroot Carpaccio (V) £5.95

Carpaccio of beetroot with capers served with a beetroot vinaigrette and rocket

Goats Cheese (VEG) £6.50

Pistachio crusted goats' cheese with roasted pumpkin and sweet potato, truffle honey and grain mustard dressing

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Mains

Smoked Haddock Pie £14.95

Fresh and naturally smoked haddock pie with leeks, chives and topped with a cheddar potato crust

Stuffed Chicken Breast £14.95

Spinach and blue cheese stuffed breast of free-range chicken, wrapped in bacon served on a bed of wilted spinach with a blue cheese dressing

Duck a l'orange £15.95

Duck breast in a classic orange sauce served with Dauphinoise potatoes

Beef Bourguignon £14.95

Classic slow-braised beef stew garnished with baby onions, mushrooms and smoked bacon

Rib Eye Steak £22.95

12-ounce Rib Eye steak grilled medium, and served with Dauphinoise potatoes and a choice of sauce:

Peppercorn, Red Wine Jus, Mushroom

Pork Cheeks £13.95

Hoisin Braised pigs cheeks served with wilted baby spinach

Baked Vegetables Au Gratin (V) £10.95

Celeriac and butternut squash baked with cashew nut cheese, herbs and smoked vegan cheddar

Acorn Squash (V) £13.95

Roasted squash stuffed with quinoa, cranberries, pumpkin seeds & feta

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Sides

Dauphinoise Potatoes

Sliced potato cake cooked with herbs, garlic and cream

Wild Mushroom & Mascarpone Thyme Parcels (V)

Wild mushrooms cooked with thyme and vegan mascarpone 'en papillote'

Bourbon Glazed Root Vegetables

Roasted root vegetables with a butter and bourbon glaze

Sauteed Spinach with Garlic & Mushroom

Buttered, fresh baby spinach sauteed with garlic and mushrooms

Rice Pilaf (V)

Black and white rice cooked with caraway, garlic and ginger with hazelnuts

ALL SIDES ARE £3.50

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Dessert

Fruit Tart £5.95

Shortcrust tart with a pastry cream filling topped with fresh fruit and berries

Pumpkin Cheesecake £5.95

Pumpkin cheesecake with a traditional Graham crust

Chocolate & Pecan Tart £5.95

Toasted pecan and dark chocolate shortcrust tart

Lemon & Prosecco Syllabub £4.95

Lemon cream with a hint of prosecco

Mint Chocolate Mousse (V) £4.95

Layered mint and dark chocolate mousse with vegan cream

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Set menu

2 Course for £17.00 3 Course £21.00

STARTERS

Pumpkin Soup (VEG)

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Beetroot Carpaccio (V)

MAINS

Beef Bourguignon

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Hoisin Braised Pigs Cheeks

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Vegetable Au Gratin (V)

DESSERTS

Prosecco & Lemon Syllabub

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Chocolate Mint Mousse (V)