

TRENT BRIDGE

EST. 1838

# DINNER MENU

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## *Starters*

*Butternut squash and sage soup £4.65*

*Glazed goats cheese on brioche with a honey and mustard dressing (v) £6.00*

*Smoked salmon on wholemeal bread served with lemon and dill crème fraiche £6.50*

## *Main courses*

*Garlic-roasted chicken breast served with leek and mushroom sauce, and truffle mash £16.00*

*Slow-roasted pork belly with fondant potato, buttered cabbage, apple purée and sage jus £16.00*

*Rosemary rump of lamb served with roast garlic mash, confit of artichoke and mint jus £18.50*

## *Vegetarian main courses*

*Wild mushroom gnocchi with sage butter and truffle oil £14.00*

*Baby vegetable broth served with a soft poached egg and herb fusion £14.00*

## *Desserts*

*Passionfruit crème brûlée £4.95*

*Glazed orange tart with chocolate ice cream £4.95*

*Trio of chocolate desserts: pudding, mousse and brownie £6.50*

*Tea, coffee and mints £2.10*

*Tea, coffee and petit fours £2.60*

*All prices include VAT*

