

TWINE

Sample Twine menu

2 course £35

3 course £45

Breads

Selection of home-made breads, lightly salted Lincolnshire Poacher butter

Starters

Ansty Prawn Cocktail, mixed prawns, chilli seafood sauce

Soup of the Day

Chicken Mosaic, fig chutney, granny smith apple, sweet wine jelly, warm malt loaf

Sand Carrot, Salt baked, satay puree, dukkah, coriander, salted candied peanuts

Roasts

all served with Yorkshire pudding, seasonal vegetables, roast potatoes, cauliflower cheese and as much gravy as you can handle

Roasted sirloin of beef

French Trimmed chicken breast, apricot and rosemary stuffing

Roast of the Day

Mains

Cornish Cod, St Austell Bay mussels, leek, coastal herbs, chive vermouth sauce

Spiced roasted cauliflower, spiced lentils, caper and raisin puree, fruity curry sauce

Desserts

Traditional treacle tart, malt ice cream, mascarpone mousse

Rhubarb and custard Knickerbocker glory

Ansty sticky toffee pudding, toffee sauce, clotted cream ice cream

British Cheese Board, pink pepper apple marmalade, celery Neils yard crackers

(+£4) Selection of Ice Cream and Sorbet

Hot drinks

French Press coffee or choice of tea and petit fours £5

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order. A discretionary service charge of 10% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT