

# SHEARS YARD

## STARTERS

- Homemade seasonal soup (V) - £5.5
- Cured mackerel, beetroot sponge, brown shrimps, buttermilk, dill, horseradish - £7
- Rolled chicken & leek terrine, chicory, waldorf, semi dried grapes,  
    crispy potato - £6.5
- Smoked duck breast, 60c duck egg, roast onion consommé, asparagus - £8
- Spring vegetable piccalilli, marmite marshmallow, cured egg yolk, brioche croutes (V) - £6
- Calamari braised with red pepper, chorizo & garlic, puffed potato, coriander - £7

## MAINS

- Pan fried stone bass fillet, sweet potato puree, leeks, cucumber,  
apple, elderflower - £14
- Pork belly, monkfish 'scampi', wakame seaweed, ponzu, seaweed emulsion, radish £16
- Curry roasted heritage carrot, onion seed falafel, buttermilk,  
    kohlrabi & apple (V) - £12
- Cannon of lamb, black pudding, wild garlic, asparagus, wilted lettuce, tomato - £18
- Roast trout fillet, lemon & caper butter, charred spring onion, celeriac & smoked trout  
remoulade - £13
- Fillet of beef, ox cheek croquette, oyster mushrooms, water cress, Henderson's  
relish aioli - £25
- Leek & cheddar risotto, foraged leaf pesto, asparagus, jack by the hedge (V) - £12

## SIDES

- All Sides - £3.5
- Heritage carrots, orange & almond
- Hand cut chips, aioli
- Buttered spring vegetables
- Tomato, feta & baby leaf salad

A full list of allergens is available, please ask your server for advice & details