

# THE HAND & FLOWERS

## First Course

Duck Liver Parfait with Orange Chutney and Toasted Brioche.

Parsley & Lovage Soup with Bramley Apple, Smoked Eel, Bacon and Blue Cheese Tortellini.

Blistered Chalk Stream Trout with "Russian Salad", Baby Cucumbers and Dill Pickle Beurre Blanc.

## Second Course

Glazed Omelette of Smoked Haddock & Parmesan.

*Umbrian Black Truffle Supplement £10.00*

Fresh Soft Cheese Agnolotti with Creamed Italian Mushrooms, Warm Pistachio Mortadella and Parmesan Sauce.

*Umbrian Black Truffle Supplement £10.00*

## Main Course

30 Day Dry Aged Fillet of Beef with Café de Paris Butter, Beef Fat Potatoes and Green Peppercorn Sauce.

*Umbrian Black Truffle Supplement £10.00*

West Country Chicken, Black Truffle & Duck Liver En Croûte with Morels,  
Baby Onions and Sauce Vin Jaune.

*Umbrian Black Truffle Supplement £10.00*

Cornish Halibut with English Asparagus, Mint & Pine Nut Pesto,  
Confit Nicola Potato, Wild Garlic Emulsion and Bottarga Ketchup.

*For The Table: Buttered Hispi Cabbage and Mash Potato*

*The Hand & Flowers Triple Cooked Chips (Supplement £12.50)*

## Dessert

The Hand & Flowers Chocolate & Cherry Pit Cake with Espresso Butterscotch,  
Frosted Brazil Nut and Cherry Pit Ice Cream.

*Banyuls Rimage, Domaine Valcros - Languedoc-Roussillon, France 2021 100ml Glass £15.60*

Vanilla Crème Brûlée.

*Eiswein Riesling, Gruber Röschitz - Niederösterreich, Austria 2021 100ml Glass £24.50*

Banana Soufflé with Vanilla Custard Ice Cream and Chocolate & Plantation Original Dark Rum Sauce.

*Vino del Volta, La Stoppa - Emilia-Romagna, Italy 2023 100ml Glass £24.00*

Délice de Bourgogne with Umbrian Black Truffle Chutney, Lavache Cracker, Walnut Bread and Fig Roll.

*Ipomoni, Efrosini Winery - Crete, Greece 2013 100ml Glass £20.80*

**£195.00 for 4 Courses**

Please inform us of any allergies or dietaries before ordering your meal.  
Some dishes contain nuts.