

T H E
H A N D
A N D
F L O W E R S

Classics Menu

Starters

Moules Marinière with Warm Stout and Treacle Bread
2012

or

Turnip & Horseradish Soup with Bramley Apple Tortellini, Mead Jelly and The Hand & Flowers Beef Jerky
2017

Mains

Essex Lamb "Bun" with Sweetbreads and Salsa Verde
2012

or

The Hand & Flowers Fish & Chips with Hot Smoked Salmon & Caviar Tartare Sauce and Minted Pea Purée
2005

Buttered Hispi Cabbage or Mash Potato £7.50
The Hand & Flowers Triple Cooked Chips £12.50

Desserts

Chocolate & Ale Cake with Muscovado & Malt Ice Cream and Frosted Pecan
2014

Banyuls Rimage, Domaine Valcros - Languedoc-Roussillon, France 2011 100ml Glass £15.60

or

Rhubarb Crumble Tartlet with Lemon Thyme Ice Cream

(Contains Nuts)

2006

Demi Sec Sparkling Wine, Exton Park - Hampshire, England NV 125ml Glass £20.00

£85.00 for 3 Courses

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