

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

Starters

Moules Marinière with Warm Stout and Treacle Bread.

Duck Liver Parfait with Orange Chutney and Toasted Brioche.

Glazed Omelette of Smoked Haddock & Parmesan.

Umbrian Black Truffle Supplement £10.00

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

Mains

Treacle Cured Chateaubriand of Beef with Smoked Brisket Stuffed Yorkshire Pudding and Roast Potatoes.

Umbrian Black Truffle Supplement £10.00

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

Roast Porchetta with Fruit Pig Pudding Purée, French Pear Ketchup and Liquorice Kebab.

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

Welsh Leek Tart "Veronique" with Crispy Hash Brown, Hazelnuts,
Lemon Leek Jam and Truffle Butter Sauce.

Umbrian Black Truffle Supplement £10.00

Side Orders £9.50

Roast Potatoes

Buttered Hispi Cabbage

Crushed Swede with Cracked Black Pepper

Cauliflower Cheese

Umbrian Black Truffle Supplement £10.00

The Hand & Flowers Triple Cooked Chips £12.50

Desserts

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

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

Rhubarb Crumble Tartlet with Lemon Thyme Ice Cream.

(Contains Nuts)

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

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

£110.00 for 3 Courses

£95.00 for 2 Courses

Minimum Spend £95.00

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