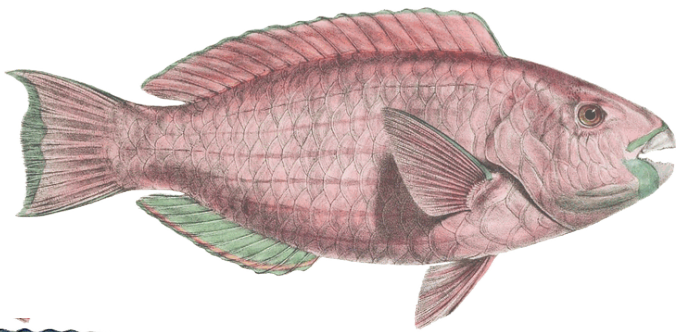




# WINTER RETREAT

## Tasting Menu

—  
sample menu



SMOKED MACKEREL  
PATÉ EN CROUTE

—

HAM HOCK ROULADE  
spiced tomato chutney, Toasted sourdough

—

PAN-FRIED SCALLOP  
pea purée, black garlic aioli, crispy kale, herb oil

—

PAN-FRIED HAKE  
baby fondant potatoes, asparagus, spinach,  
caper cream

—

ROASTED PORK BELLY  
black pudding mash, baby leeks, cider jus

—

RASPBERRY & CLOTTED CREAM  
CHEESECAKE  
ice cream, fresh berries, fruit pearls

Nuts, allergies & dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts & other dishes may contain nuts or nut traces. We cannot guarantee the 100% removal of all bones in our dishes, so we do advise caution when consuming the fish meals as they may contain bones. For any guests with dietary requirements please make this known to your server. The Cow Dalbury can not accept any responsibility for any allergen related intolerances you may have, if you have not asked for the dietary menu or informed us of your dietary needs. A discretionary service charge of 10% will be added to your bill. Please let a member of our team know, should you wish for this to be removed.