

# LOCALE

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## SET MENU A

£30pp

### HOMEMADE SOUP OF THE DAY (v)

#### WHISTABLE SQUID RINGS

Served with Anchovy mayo, nori and lemon

#### HAM HOCK AND CONFIT CHICKEN TERRINE

Served with Gentlemen relish and caper berries

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#### LAMB RUMP

(Cooked Medium rare)

With curly kale, roast shallots, fondant potato, finished with a lamb and red wine reduction

#### CITRUS CURED COD LOIN FILLET

Served on a bed of lentils, pancetta, burnt cauliflower purée and anchovy mayo

#### WINTER BEETROOT RISOTTO (v)

Made with heritage beetroot and Parmesan crisps and topped with horseradish snow

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#### CLASSIC STICKY TOFFEE PUDDING

Soaked dates, salted toffee sauce and honeycomb ice cream

#### MARJORAM CRÈME CARAMEL

With blackberry sauce

#### ICE CREAM

Choice of Vanilla or chocolate

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## SET MENU B

£40pp

### FRESHLY MADE STEAK TARTARE

Homemade relish, pickled mushrooms and sourdough crisps

### PAN SEARED SCALLOPS

On a butternut squash and chilli purée with crispy chorizo and herb oil with citrus mayo to finish

### GOATS CHEESE MOUSSE SALAD (v)

Served with roasted beetroots, butternut squash, grapes and spicy pickled shallots

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### GRESSINGHAM DUCK GLAZED WITH HONEY AND SOY (Cooked Medium rare)

On a carrot and ginger purée served with butter roasted new season carrots and red wine sauce

### LOCALE'S SEAFOOD LINGUINE

With Tiger prawns, mussels, clams and crayfish tails finished with a chilli and garlic bisque

### WINTER BEETROOT RISOTTO (v)

Made with heritage beetroot and Parmesan crisps and topped with horseradish snow

### 42 DAY AGED RIB EYE STEAK (230g)

Served with homemade chips and crunchy salad

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### BAILEY'S CHEESCAKE

With strawberry coulis and chocolate ice cream

### DARK CHOCOLATE AND RASPBERRY TORTE

Topped with Chantilly cream and blueberry powder

### FINE CHEESE SELECTION

With quince jelly and crackers and grapes