



**Performers Together present
Something For The Weekend at The Exchequer
5th November**

Starters

Freshly made soup with rustic bread (V)
Chicken liver pâté with toasted ciabatta and a tomato and onion chutney
Cured Scottish salmon gravlax served on toasted focaccia bread with horseradish dressing and secretts rocket salad
Cauliflower, leek and cheddar tart topped with dried cherry tomatoes Secretts
salad leaves and a pesto dressing (V)
Potted ham hock, homemade piccalilli served with Melba toast and Secretts salad leaves

Main Courses

Surrey beef steak, mushroom and ale pie served with chunky chips and roast vegetables
Scottish salmon, crab, crayfish, crushed new potato and horseradish fishcake served with French beans,
poached egg and hollandaise sauce
Spinach and black stick blue cheese gnocchi with a red onion and parmesan crisp salad (V)
Pan fried chicken breast served with celeriac rosti, wilted spinach and roasted cherry tomatoes and a whole grain
mustard and tarragon cream jus
Rosehip tea smoked wood pigeon with a blueberry and orange salad
Char grilled aubergine, courgette and tomato topped with smoked apple wood cheese and served
with rosti potato, wilted spinach and a tomato sauce (V)

Home Made Desserts

Black berry and apple crumble with custard
Warm chocolate and nut brownie with vanilla ice cream
Cointreau Orange crème brulee served with shortbread biscuits
White chocolate and honeycomb cheesecake served with homemade honeycomb ice cream

Or 3 Scoops

Meadow Cottage Ice Creams

Chocolate * Vanilla * Strawberry * Mint & Chocolate * Rum & Raisin * Honeycomb

Tea / Coffee to finish

Fresh - Local - Seasonal

Please advise your server if you have any specific dietary requirements or food allergies
An optional service charge of 10% will be added to parties of 8 or more