

UPSTAIRS @ BACCHANALIA

STARTERS

Leek & Potato Soup *a classic soup, ideal for the colder months, served with ciabatta*

Creamy Balsamic Chicken Livers *a unique flavour complimented with a potato rosti*

Foie Gras and Ham Hock Terrine *a truly luxurious starter served with rustic loaf and homemade piccalilli*

King Scallops & Belly Pork *our take on surf and turf, finished with apple puree and a celeriac slaw*

MAIN COURSE

Pork Wellington *pink pork fillet bound with homemade sage and onion stuffing, pancake and puff pastry, finished with roasted sweet potatoes and wild mushroom sauce*

10 oz Rib-Eye Steak *28 day matured beef with classic sides of roasted tomatoes, field mushroom and hand-cut chips*

Baked Fennel and Mixed Herb Crumble, *hints of liquorice fennel, sweet roasted cherry tomatoes served with mixed beans and wild mushroom sauce*

Duck Breast with Pear *pink duck breast served with lightly spiced and caramelised pear on a parsnip and potato rosti with homemade jus*

Pan Roasted Gilt-Head Bream *on a bed of caper crushed potatoes finished with melted onion, white wine, thyme and bay cream*

DESSERTS

Bread and Butter Pudding

Bakewell Tart

Chocolate Terrine

Cheese board

Our dishes may contain nuts or traces of nuts. If you have any allergies then please inform your server so as we can highlight the dishes which are available to you. An optional 10% service charge will be added to parties of 6 or more. All prices are inclusive of VAT at the current rate.