

ARCHIE'S

AT HOME

Spring Menu April / May

Starters

Beef Carpaccio with Peppery Rocket & Parmesan
Cured Slices of Salmon with Onion Confit & Smoked Pancetta
Pan Fired Sea Bass with Tomato Salsa & Wild Rocket
Mackerel with White Onion Confit on Toast
Goats Cheese & Beetroot with a Wild Salad & Beetroot Dressing
Wild Garlic Soup
Wild Garlic Risotto

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Main Courses

Chicken Breast Wrapped in Wild Garlic Leaves & Pancetta
Rib of Beef, with Spring Greens & Garlic Roast Potatoes
Roast Rack of Pork with Crackling, Rosemary & Garlic,
served with Gooseberry Puree, Purple Sprouting Broccoli and Olive Oil
Mash Potato
Canon of Lamb with Black Pudding, Served with
Wild Garlic Potato Cakes & Spinach
Roast Monkfish with Black Olive Sauce & Lemon Mash
Baked Turbot with Sautéed Potatoes & Chilli Cabbage

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Dessert

Lemon Tart served with Crème Fraiche & Raspberry Coulis
Rhubarb & Almond Tart served with Ice Cream or Cream
Chocolate Bomb served with Crème Fraiche
Crème Brulee
Poached Pears in White Wine served with Vanilla Mascarpone