

# Cedar Restaurant Dinner Menu

## Starters

- Asparagus soup**, basil rapeseed oil, chive crème fraiche (V, NF, GF)
- Sausage & black pudding pattie**, new potato rosti, tomato butter sauce, pickled walnut purée, smoked fried egg
- Scorched mackerel ceviche**, soured cream, jalapeño salsa, rustic croutons, crispy capers (NF)
- Glazed Warwickshire ale rarebit**, poached egg, english muffin, steamed asparagus & spinach, wholegrain mustard hollandaise, caper & onion granola (V)
- House salad**, crispy croutons, raspberry & wholegrain mustard vinaigrette (V, NF, DF)

## Main Courses

- Slow-roast hunter's chicken**, Monterey Jack cheese, smoked bacon, roasted onion BBQ sauce, pont neuf, buttered peas (NF)
- Grilled sea bass**, shitake & oyster mushroom glass noodle stir-fry, coriander & ginger salsa verde, oriental salad (NF, GF, DF)
- Butternut squash, red pepper**, almond & feta vol au vent, warm niçoise potato salad, carrot purée, tomato & caper sauce vierge (V)
- Lashford's pork & chive sausages**, creamed potatoes, steamed greens, rich onion gravy, beer battered onion ring (NF)
- Conchiglie pasta**, asparagus, torn prosciutto, shaved parmesan, pea pesto, roquette, rustic croutons (NF)

V = Vegetarian

GF = Suitable for gluten-free or adaptable for a gluten-free diet

DF = Suitable or adaptable for a dairy-free diet

NF = Suitable or adaptable for a nut-free diet