

James Duckett

at the Old Custom House

Winter Mid Week Dinner

Tuesday to Thursday

Menu

Starters

Creamed Hallwood Jerusalem Artichokes

With artichoke crisps truffle oil and herbs

Tortello of Butternut Squash

With sage and parmesan

Home Smoked Blakewell Trout

With horseradish dressing and shiso cress

Ragoût of Market Shellfish

With tomato, fennel and saffron

Main course

Pappardelle of Chestnuts

With sprout leaves, chantenay carrots and thyme sauce

Pot Roast Local Pheasant Breast

With pearl barley risotto, black pudding, lemon and parsley

Sauté of Cod

With parsnip purée, capers, clams and brown butter

Braised Shin of Beef

With wild mushrooms, mousseline potato and red wine sauce

Desserts

Assiette of Chocolate and Coffee

Banana Soufflé

*With caramel ice cream
(Please allow 15 min)*

Plum Tart

With liquorice and basil

Selection of Local and Continental Cheeses

*With quince jelly, biscuits and lavosh
(supplement, £2.00)*

Two courses, £21.00

Three courses, £26.00