

### **POACHED HAKE FILLET**

crab meat mousse, crushed peas, hollandaise sauce, fries 17.20

### **WILD MUSHROOM AND PEA RISOTTO**

crispy curly kale, parmesan and sage 17.00 **GF VGO**

### **SEARED DUCK BREAST**

confit leg meat, lion's mane mushroom, char-grilled spring onions and roasted new potatoes 21.00

### **PAN FRIED FILLET OF BREAM**

crushed new potatoes, braised fennel, samphire and a saffron mussel cream 19.50 **GF**

### **10oz EXTRA AGED RIBEYE STEAK**

baked portobello mushroom, fondant shallots, roasted cherry tomatoes and fries 32.50 **GF**

add: peppercorn sauce 1.90 **GF** red wine sauce 1.90 **GF**

wild mushroom and truffle oil cream 1.90 **GF**

# CHEF'S SELECTION

WALNUT-TREE.CO.UK