

# Restaurant 1649

## **Soup of the day**

### **Home Cured Duck Pastrami**

*Celeriac remoulade, blood orange and endive*

### **Ham Hock Ballotine**

*Cornichon and potato salad, pancetta crisp*

### **Homemade Crumpet**

*Smoked chalk stream trout, tartare butter*

### **Beetroot Terrine**

*Baby beets, horseradish sorbet, ricotta*

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## **Pork Tenderloin Fillet wrapped in Prosciutto**

*Sweet potato fondant and puree, black pudding croquette, pancetta jus*

### **Steamed Plaice**

*Mussels, samphire and baby leeks, mussel sauce*

### **Roasted Rump of Lamb and slow cooked Belly**

*White bean and kidney stew, baby carrots*

### **Pan fried Beef Fillet**

*Smoked garlic mash, glazed salsify, baby spinach, sauce bordelaise*

*(£3.00 supplement)*

### **Miso glazed Aubergine**

*Sauté sesame Pak Choi, ponzu dressing*

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## **Desserts**

### **Vanilla Panna cotta**

*Blood orange sorbet and jelly, rocket and tarragon granita*

### **Salted Caramel Tart**

*Espresso and cardamom ice cream, caramel sauce*

### **Coconut Rice Pudding**

*Caramelised Pineapple, Banana and Passion Fruit Sorbet*

### **Cheese and Biscuits**

### **Warm Chocolate Brownie**

*Peppermint sorbet, chocolate tuile and sauce*

**Dessert Wines** **50 ml**

Floralis Moscatel -70 £ 4.00

Torres, Catalunya, Spain

Tokaji Aszu 5 Puttonyos - 71 £ 5.50

Beres, Hungary

Late Harvest Sauvignon -74 £ 4.00

Errazuriz, Casablanca Valley, Chile

**Ports** **50ml**

Cockburn's Fine Ruby £3.10

Dow's Fine Tawny £4.20

Taylors LBV 2011 £4.50

Graham's 10Yr Tawny £5.60

Dow's Crusted Port £6.00

**Liqueur** **25ml**

Amaretto £ 4.00

Janneau VSOP Armagnac £ 6.00

Remy martin VSOP £ 5.00

Grand Marnier £ 4.00

Baileys Irish Cream £ 4.00

Tia Maria £ 4.00

Limechello £ 4.60

Fragola £ 3.80

**1 course – £22**

**2 courses – £29.50**

**3 courses - £35**