

# Malvern Bistro

2 course £28 / 3 course £32

Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and allergens.

Should you require any further information regarding allergens, please speak to a member of our team before ordering

## To start

### PORK & DUCK PARFAIT

Morello cherries, chervil gel, crouste

### CHEF'S SEASONAL SOUP (v)(ve)

Herb oil and warm local bread

### WARM BRIE, PROSCIUTTO, NECTERINE SALAD (v) (gf)

Rocket leaves, balsamic pearls, basil oil

### BUTTER CURRIED PRAWNS

Black pudding, mango, toasted sesame seeds

## Main course

### BRAISED LAMB

Pommes Anna potato, spring cabbage, peas, mint puree, jus

### TWICE BAKED GOATS CHEESE SOUFFLE (v)

Butternut squash puree, vegetables

### PROSCIUTTO WRAPPED COD LOIN

Saffron roast potato, artichoke puree, Romanesco, saffron cream

### CHEFS PASTA OF THE WEEK

Please ask the team for further details

## To finish

### CHOCOLATE MARQUISE (v)

Coffee crème anglaise, honeycomb, berries

### FRESH FRUIT TARTLETS (v)

Jam, crème patissiere

### COCONUT PANNA COTTA (v) (ve)

Textures of rhubarb, ginger crumble

## Selection of breads & butters

### SEA SALT &

ROSEMARY FOCACCIA

LOCAL SOURDOUGH

BLOOMER

HERB BUTTER SELECTION £7.00

## Sides

FIRE ROASTED NEW POTATOES £5.00

TENDERSTEM BROCCOLI £5.00

SWEET CHILLI, ALMOND  
& GREEN BEANS £5.00

## Extras

THE SCENE CHEESEBOARD £9.50.  
fruit chutney, crackers

ARTISAN COFFEE £2.60

SPECIALITY TEA £2.60