

# The Joshua Tree

Saturday 9th June 2018

## Snacks:

Olives & ciabatta £3.00 (pp)     Artisan Breads £3.50

## To Share:

Baked whole Camembert cheese (250g), toasted bread croutes, green salad & chutney. £11.50 (2 people)

## Starters :

Homemade soup of the day w/ Artisan bread. £5.50 (v)

Crispy fried whitebait w/ fresh lemon & a citrus mayonnaise. £6.50

Homemade Chicken liver & brandy pate, dressed leaves, local chutney & warm toast. £6.75

Burgundy Snails in garlic & herb butter w/ crusty bread (1/2 doz). £6.50

Baked Goats Cheese w/ a Walnut crust, beetroot & apple salad & dressed mixed leaves £6.50 (GF, V)

Platter of Smoked Mackerel & Smoked salmon, beetroot hummus, olives, rocket & flatbread. £6.75

Choose a Starter, main & dessert, 3 courses from £20.00  
Marked supplements will be added to the basic price.

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## Main courses:

Crispy slow cooked Duck leg, fricasse of peas, bacon & lettuce w/ garlic butter & sauté potatoes. £12.50

8oz Sirloin steak, roast tomato, Chunky chips & tarragon butter. £17.50 (sup £5) (gf)

Grilled whole Baby Chicken, bulgar wheat salad, charred lemon & spiced avocado. £12.50

Mixed Grill of Market fish & seafood, rocket & potato salad, roast lemon & salsa rosso. £14.50 (sup £2) (gf)

Whole Lemon sole, buttered new potatoes, green salad & caper & lemon butter sauce. £12.75 (gf)

Risotto of mushrooms, tomato & rocket finished w/ crumbled feta cheese. £11.50 (v)

Poached potato Gnocchi w/ mushrooms & spinach in a rich tomato sauce glazed w/ cheddar cheese. £11.75 (v)

## Side orders: £3.00

Chunky chips	Buttered new potatoes	
Garlic bread	Seasonal veg	Side salad