



 @StillandWest  thestillandwest

MENU 2

£30 PER PERSON – MINIMUM OF 20 PEOPLE

STARTERS

Smoked duck breast & poached pear salad

Goat's cheese & caramelised red onion tart with baby leaves & balsamic reduction

Cornish Orchards cider cured & smoked trout with celeriac remoulade and apple jelly

English pea soup with fresh bread

MAINS

Braised lamb shank with mashed potato, Swiss chard & red currant gravy

Chicken breast with buttered new potatoes, spinach, wild mushrooms & white wine sauce

Chestnut & celeriac gnocchi with celeriac puree, sage & crispy kale

Pan fried salmon, chargrilled fennel, heritage baby tomatoes, beets & dill vinaigrette

PUDDINGS

Apple tarte Tatin with blackberry puree & Fuller's cinnamon ice cream

Paul's chocolate brownie & Fuller's salted caramel ice cream

Vintage ale sticky toffee pudding & Fuller's vanilla ice cream

Luke Emmess, Head Chef
The Still & West



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.