

# THE COOKHOUSE RESTAURANT *Sunday*

## Starters

### *Soup* OF THE DAY

Served with warm rustic granary bread and salted butter

### POT ROASTED *mussels* 7.95 / 13.95

Shetland rope mussels, pot roasted with sweet shallots in a chive & white wine cream sauce, served with Our Baker's warm focaccia bread

### WHIPPED GOATS CHEESE & BEETROOT *salad (v)* 6.95

Goat's cheese whipped with crème fraîche, pickled & raw heritage beetroot, lightly dressed ruby mustard frills lettuce

### ORANGE & MAPLE *ribs* 6.95

Quarter rack of baby back pork ribs, three hour braise, marinated & roasted in sticky orange & maple glaze and Cookhouse deli slaw

### OUR KITCHEN SMOKED SALMON *salad* 6.95 / 10.95

Dressed baby leaves, flaked hot roast smoked salmon, pickled cucumber, sweet cherry tomatoes, lemon dressing

## Bread



is baked by hand, from scratch every morning by Our Bakers, using local Marriage's flour.

All our....

## Beef



is from our very own Red Poll herd, reared here in Wherstead and Freston by our owners and prepared on-site by Our Butchers. They work closely with Our Chefs to identify the best cuts, cooking method and flavours to make the dish.



## Dishes

are tasted by several of our team during development. Each one is cooked fresh to order, and checked at the pass before arriving at the table.

## Mains

### STEAK *burger* 13.50

Hand pressed patty of chuck, thick rib and flank, crispy streaky bacon, gherkin, aged cheddar cheese Cookhouse tomato relish, lettuce, beef tomato served in a toasted brioche bun with skinny fries

### Roast OF THE DAY

Ask your server about our roast of the day, served with roast potatoes, broccoli, cauliflower cheese & gravy

### MOROCCAN SPICED *skin of beef* 12.50

Our Own blend of North African inspired spices dry rubbed, slow cooked for fifteen hours, pomegranate, coriander, and golden raisins served on chargrilled sourdough

### STEAMED *trout* 12.50

Soft steamed trout fillet from Chalk Farm, olive oil crushed new potatoes, dry roasted Mediterranean vegetables with mixed herbs, salsa verde

### GRILLED HALLOUMI AND MUSHROOM *burger (v)* 12.50

Flame grilled Halloumi cheese, grilled field mushroom, chilli jam, lettuce, beef tomato, and gherkin, served in a toasted brioche bun with skinny fries, chips or sweet potato fries



**TRADITIONAL** *fish and chips* 13.50

Adnam's beer battered haddock fillet, thick cut chunky chips, crushed minted peas, Cookhouse hand cut tartate sauce

**FISH LAKSA** *curry* 13.50

Gentle spiced Malayan curry of poached prime fish, Maris Piper potatoes, fresh broad beans, kale, baby corn, finished with lemongrass & coconut milk. Our Baker's toasted biga style bread

**VEGAN** *hash (v)* 8.95

Sweet potato, mixed peppers, spinach, mushroom, lightly sauteed and spiced with paprika and cayenne pepper finished with fresh spring onions

Sides

- Sweet potato fries
- Skinny fries
- Chunky chips
- Seasonal greens
- Mixed salad
- Onion rings

3.50 each

Allergens

Most of our dishes can be adapted to suit your dietary requirements. Please ask your server for a copy of our allergens menu.

For parties of ten or more a discretionary 10% service charge is applied

Desserts

**CHOCOLATE & ORANGE** *torte* 5.95

Dark chocolate & orange torte, chocolate brunch biscuit, orange sorbet

**WHITE CHOCOLATE** *mousse* 5.95

Light white chocolate mousse, chocolate wafers, mixed berries compote, fresh berries

**KEY LIME PIE** *cheesecake* 5.95

Crunchy butter & oat base, mascarpone, lime zest

**MAPLE & PECAN** *tart* 6.50

Sticky pecans, Canadian maple syrup, clotted cream

**ICE-CREAM & SORBETS** 5.95

Please ask your server for the daily selection or ice-cream and sorbets

All your....

Feedback!

is read by at least three members of our team. We always look to improve; the feedback you provide is the best way for us to do so.

Mother's DAY  
Sunday 31st March

