

À L A  
C A R T E  
M E N U \_

*Spring 2021*

— T H E —  
**FLINTLOCK**  
— AT CHEDDLETON —

~~P R E D I N N E R~~

STAFFORDSHIRE CHEESE GOUGERES

STAFFORDSHIRE ORGANIC BEER BREAD & BUTTER

~~S T A R T E R S~~

BBQ ENGLISH ASPARAGUS | 6.5  
confit egg yolk, wild garlic and hazelnut pesto, cured egg yolk (v)(n)(gf)

CHARRED HISPI CABBAGE | 7.  
seaweed butter sauce, pickled shallot, pangritata, onion rings (v)

CRAB TART | 9.  
brown crab “thermidor”, ponzu tomato, fennel jam

DUCK LIVER PARFAIT | 8.  
apricot chutney, toasted brioche

GRILLED AUBERGINE | 6.  
curry spices, miso hummus, crispy garlic, red oil (ve) (gf)

PORK & PRAWN | 9.  
pig cheek croquette, bbq king prawn, prawn oil, prawn shell seasoning, spiced pineapple ketchup

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### RUMP OF LAMB | 22.

crispy sweetbread, lamb fat hash brown, wild garlic, goat's curd, lamb sauce. (gf)

### HALIBUT | 23.

roasted in brown butter, leek fondue, pomme parmentier, sea vegetables, cremant sauce. (gf)

### KARAAGE CAULIFLOWER | 16.

smoked peanut satay, golden raisin caper puree, toasted yeast, rice "fries" (ve)

### DRY AGED STAFFORDSHIRE BEEF | 27.

sirloin of grass fed beef, burnt onion puree, shallot rings, "thousand layer" potato, sauce bordelaise (gf)

### GNOCCHI | 16.

wild mushrooms, wild mushroom veloute, sorrel, aged pecorino, black truffle (v)

### CHICKEN KIEV | 18.

3 garlics butter, watercress salad, jersey royals with chicken fat mayonnaise and crispy chicken skin

## ~~S I D E S~~

flintlock chips, black garlic ketchup (gf)(v) | 4.5

jersey royals, wild garlic aioli (gf)(v) | 5.

soft leaves, pickled radish, aged pecorino, croutons (v) | 4.5

*(n) contain nuts (v) suitable for vegetarians (ve) suitable for vegans (gf) gluten free*

*\*denotes dishes that can be altered to meet the requirements listed Please inform us of any dietary requirements or allergies*

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## **D E S S E R T S**

SALTED CARROT CARAMEL TART | 7.  
whipped creme fraiche, chicory root crumble (n) (v)

72% CHOCOLATE MOUSSE | 7.  
yoghurt sorbet, honey jelly, honeycomb, orange sable, soy sauce caramel  
(v)(gf\*)

STICKY DATE AND PARSNIP PUDDING | 7.  
pedro ximenez toffee sauce, bay leaf ice cream (v)

YUZU “MERINGUE PIE” | 7.  
raspberry sorbet, pistachio praline (n) (ve)

WHITE CHOCOLATE & MISO CHEESECAKE | 8.  
macerated cherries, cherry gel, black sesame ice cream (v)

CHEESE | 9.  
homemade chutneys, celery, crackers (v)

(n) *contain nuts*

(v) *suitable for vegetarians*

(ve) *suitable for vegans*

(gf) *gluten free*

*Please inform us of any dietary requirements or allergies you have*