

# THE GADDUM LUNCH MENU

---

G

---

## BREAD

A selection of bread with salted butter £4

## STARTERS

A Salad of Carol's Heritage Potatoes

*Smoked potato foam, sliced lamb 'biltong', sorrel, macadamia nut crumb* £7

Pan Fried Squid Tubes

*Squid ink emulsion, carrot puree, pickled carrots, pickled cockle* £7

Venison 'Pastrami'

*Pickled and fresh beetroot, mixed seeds, tarragon* £8

Grilled, Fermented Cabbage

*Black garlic, cultured cream, asparagus, crispy wheat* £7

## MAINS

All mains are served with Gaddum roast potatoes to share amongst the table.

Slow Cooked Pork Jowel

*Teriyaki glazed sweet potato, tender stem broccoli* £15

Butter Roasted Fish Fresh From The Daily Market

*Blackened cauliflower, pickled cauliflower, capers, seaweed, savoury mix* £17

Crispy Fried Celeriac

*Stewed celery, hen of the woods mushroom, creamed celeriac, shimiji mushrooms* £15

Pan Roasted Duck Breast

*Crispy figs, fig & liquorice puree, Roscoff onion* £17

## PUDDINGS

Brockhole's Moss Covered Wall

*Dark chocolate crèmeux, pistachio, caramelised white chocolate* £7

Banana Parfait

*Banana jam, elderflower, summer berries, caramel* £7

## CHEESE

Cornish Yarg Nettle

*Grape chutney, sourdough crisp bread, beetroot* £7

We are happy to prepare suitable substitutions for those with special dietary requirements, wherever possible, so please let your Gaddum host know about any requirements or allergies before placing your order.

THE  
G A D D U M

# THE GADDUM KIDS MENU

---

G

---

Macaroni & Cheese (V)

*Macaroni pasta shapes baked in a white cheese sauce*