

# THE GADDUM LUNCH MENU

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## 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* £6.90

Pan Fried Squid Tubes

*Squid ink emulsion, carrot puree, pickled carrots, pickled cockle* £7.10

Venison 'Pastrami'

*Pickled and fresh beetroot, mixed seeds, tarragon* £7.90

Grilled, Fermented Cabbage

*Black garlic, cultured cream, asparagus, crispy wheat* £6.90

## 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* £13.50

Butter Roasted Fish Fresh From The Daily Market

*Blackened cauliflower, pickled cauliflower, capers, seaweed, savoury mix* £15.00

Crispy Fried Celeriac

*Stewed celery, hen of the woods mushroom, shiitake mushrooms* £13.00

Pan Roasted Duck Breast

*Crispy figs, fig & liquorice puree, Roscoff onion* £14.50

## PUDDINGS

Brockhole's Moss Covered Wall

*Dark chocolate crèmeux, pistachio, caramelised white chocolate* £7.00

Banana Parfait

*Banana jam, elderflower, summer berries, caramel* £7.00

## CHEESE

Cornish Yarg Nettle

*Grape chutney, sourdough crisp bread, beetroot* £7.00

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.

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Macaroni & Cheese (V)

Battered fish fingers & chips

Cumberland sausage twirl with side vegetables

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