

# Menu

## A La Carte

### STARTER

#### PUMPKIN VELOUTÉ

*Toasted pumpkin seeds, lemon oil, crème fraiche*

CONTAINS ALLERGENS: 2, 5, 12

€10

#### SMOKED SALMON

*Seaweed, Kimizu sabayon, apple yuzu, dill emulsion*

CONTAINS ALLERGENS: 4, 6, 7, 9, 10A

€12

#### CHICKEN TERRINE

*Pickled yellow mustard seeds, tarragon mayonnaise, shiitake mushroom*

CONTAINS ALLERGENS: 1, 2, 4, 6, 10A, 12

€13

#### BEETROOT SALAD

*Goats cheese, peaches, candied walnuts, smoked almonds*

CONTAINS ALLERGENS: 2, 4, 5A, 5B, 7

€11

### MAIN

#### PAN FRIED COD

*Chorizo, butterbean stew, krispy kale*

CONTAINS ALLERGENS: 2, 3, 9, 10

€28

#### BARBURY DUCK

*Crispy parsnip, blackberry, parsnip puree, duck jus*

CONTAINS ALLERGENS: 2, 4, 5G, 11, 12

€32

#### PORK FILLET

*Watercress, burnt apple puree, baby turnip, mustard tarragon sauce*

CONTAINS ALLERGENS: 2, 4, 6, 7, 10A, 11, 12

€30

#### TAGLIATELLE PASTA

*Wild mushroom, smoked almonds*

CONTAINS ALLERGENS: 2, 4, 5A, 6, 10A, 12

€22

### DESSERT

#### MANGO MILLE-FEUILLE

*Hazelnut, pistachio, passionfruit*

CONTAINS ALLERGENS: 2, 4, 5F, 5G, 6, 10

€10

#### 66% DARK CHOCOLATE CREMIEUX

*Coconut meringue, chocolate sauce, cacao tuile*

CONTAINS ALLERGENS: 2, 6, 10A

€10

#### PASSION FRUIT PANNA COTTA

*Berry compote, meringue, strawberry*

CONTAINS ALLERGENS: 2, 4, 6, 10A

€10



1. Peanuts 2. Milk 3. Shellfish 4. Sulphites 5. Nuts 5a. Almonds 5b. Walnuts 5c. Pine Nut 5d. Cashew 5e. Brazil Nut 5f. Coconut 5g. Pistachio 5h. Hazelnuts 5i. Pecans 5j. Macadamia Nuts 6. Eggs 7. Soy 8. Sesame 9. Fish 10. Gluten 10a. Wheat 10b. Oats 10c. Barley 10d. Rye 11. Mustard 12. Celery 13. Molluscs 14. Lupin

Service Charge of 12.5% is applicable on tables of 6 or more



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