

Free from Menu (Gluten & Dairy Free)

Starters

Soup Jerusalem Artichoke, Artichoke Crisps, Truffle Oil

Terrine Smoked Chicken, Poached Pears, Chestnuts, Rhubarb

Beetroot

Three Ways, Walnut Crumb, Pomegranate, Watercress

Mains

Duo of Beef Rump & Blade, Lyonnaise Potatoes, Rainbow Carrots, Curly Kale, Thyme Jus

Lamb

Roast Cornish Chump, Confit Potato, Vegetable Arabesque, Baby Leaf Spinach, Cumin & Chilli Oil

Sea Bass

Pan seared, Lemon Grass, King Prawns, Vermicelli Noodles, Pak Choi Bean Sprouts

Desserts

Pineapple Caramelized, Coconut & Lime Sorbet, Rum Jus

> **Sorbets** Selection of home made

Nuthurst Grange Lane, Hockley Heath, Solihull – B94 5NL To book telephone: 01564 783 972 & select option 1 or email: info@nuthurst-grange.co.uk

Head Chef – Matthew Beecham

General Manager – Apo Ozdamar