

LOCALLY SOURCED GLOBALLY INSPIRED

Week starting 12.02.18

Small Plates – have as a starter or side or mix it up like tapas.

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| 4 | <ul style="list-style-type: none"> • Shropshire salumi, pickles, olives• • Smoked salmon, mustard yoghurt• <ul style="list-style-type: none"> • Chorizo, peppers, aioli• • Rare skirt steak, soy salsa verde• | 3.5 | <ul style="list-style-type: none"> • Remembered hills blue, CSons chutney• • Little Hereford, paprika, olive oil• <ul style="list-style-type: none"> • Pakora, piccalilli, yoghurt• | 3 | <ul style="list-style-type: none"> • Mixed leaves• • Bread, dukkah, oil• <ul style="list-style-type: none"> • Olives• • Hassleback potatoes, aioli• |
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Proper Lunch

- Salt baked Jerusalem artichoke soup, roasted walnut, red wine, sourdough..... 6
- Smoked haddock chowder, leeks, turmeric..... 8
- Rare skirt steak sandwich, tomato, agave, chilli & soy salsa verde, sesame, salad..... 7.5
- Hummus, harissa chickpeas, tahini, pomegranate, za'atar, flatbread, salad..... 9
- Cauliflower pakhora, purple sprouting, piccalilli, dahl, gunpowder, yoghurt, chilli, coriander..... 10
- Chorizo pie, hassleback potato, beetroot, kale, tomato & smoked paprika..... 13
- Local cheese board, CSons chutney, oatcakes or bread..... 8

Puds

- CMum's lemon yum, ginger biscuit, chocolate..... 5
- Vanilla cheesecake, rhubarb..... 5
- Orange & walnut cake, syrup, blood oranges..... 5
- Chocolate & tahini tart, sesame brittle..... 5

#Local #Quality

We don't have enough space on our menu to credit all of our amazing suppliers and producers, or tell you the stories behind their wonderful produce and how they manage to achieve the quality that we expect at CSons. Please visit our website where you can find out more.....
 If you have any dietary requirements, questions or require full allergen information, please ask a member of staff who will be happy to assist you.
 We cook everything from scratch and we always have Vegan & Gluten free options available just ask one of the team.