Borage
RESTAURANT

Sunday

WHILE YOU WAIT

Home-Made Bread | £2.5

STARTERS

GF **Braised Ox Cheek** | parsley risotto, crispy shallot rings

GF **Poached Salmon** | green beans, garstang blue, quail egg

GF **Pea Velouté (v)** | home-made bread

GF **Salad of Heritage Tomatoes & Buffalo Mozzarella (v)** | bresaola, raspberry vinaigrette, pine nuts, basil

MAINS

GF **Roast Beef** | honey glazed carrots, parsnips, green beans, roast potatoes, yorkshire pudding

Stuffed Fillet of Pork | crispy potato cake, mushroom duxelles, celeriac purée, roasted parsnips

GF **Fish of the Day** | leek fondue, crushed jersey royals

Chicken Breast | summer gnocchi, parmesan, truffle cream, chicken croquette

Onion & Tarragon Tart (v) | carrot purée, honey glazed carrots, spinach, potato purée

SIDES

Truffle & Parmesan Fries | £3.5

2 courses | £22 **3 courses | £25**

(v) vegetarian - GF gluten-free option available
please, inform your waiter about any dietary requirements or allergies