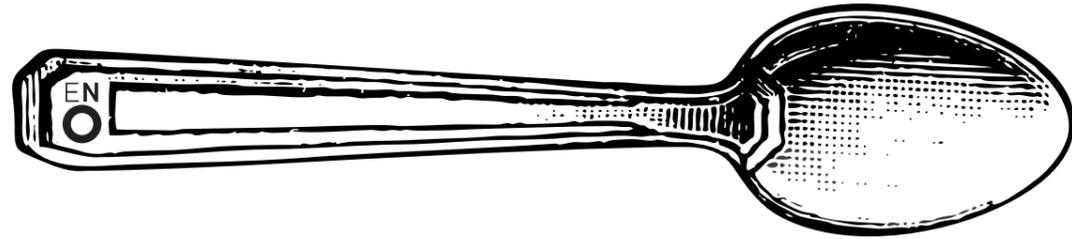


# *american bar restaurant*

— prepared naturally —



# menu

A selection of homemade breads with salted smoked butter

## to start

Kent Pumpkin soup, cheese & pumpkin seed muffin (v)	7.75
Cured Loch Duart salmon, pickled beets, cauliflower puree	9
Pressed chargrilled vegetables, tomato emulsion (v)	8
Chicken & duck terrine, mushrooms, spiced pear	9.50

## the main event

Jacob's Ladder of Herefordshire beef, tomato, field mushroom	24
Herefordshire Rib eye steak, tomato, field mushroom	25
Dry aged beef burger, Westcombe cheddar, dill pickle	14.95
Slow cooked Dingley Dell pork belly, Chegworth pear chutney	18.75
Roast maize fed, free range chicken, Madeira sauce	18
Black olive marinated monkfish, tomato chutney, brioche bun	18.95
South Coast Pollock, parsley butter	19.25
Porcini mushroom ravioli, sage cream sauce (v)	15
Toasted bulgur wheat, organic red quinoa, pumpkin, British feta (v)	15.25

## sides

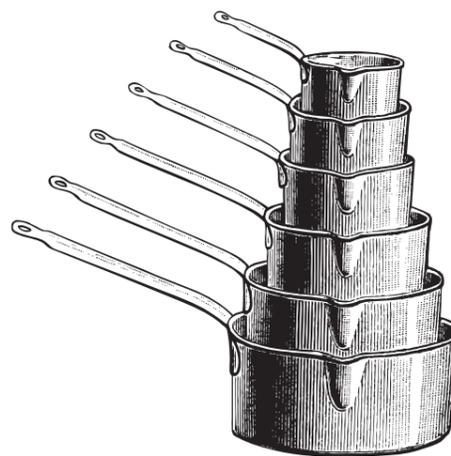
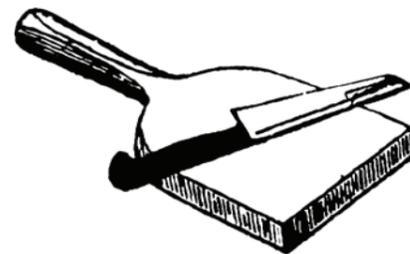
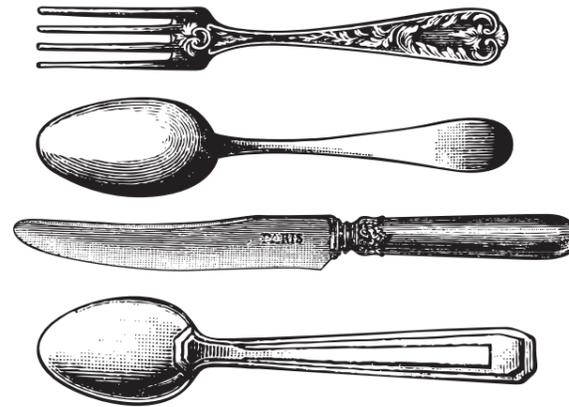
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Hand cut triple cooked chips
Creamed potato mash
Garlic & rosemary roasted new potatoes
Savoy cabbage & purple kale
Honey glazed root vegetables
Roasted field mushrooms & red onion
Roasted tomatoes
Crisp winter leaf salad

## sauces

2.50

Béarnaise
Red Wine
Wild Mushroom



Throughout the creative process we undertook to bring you this menu, we always knew provenance should be at the heart of all our dishes, with the importance of seasonality showcased in the ingredients, and so we bring you the background from the farm to your fork...

Dedham Vale beef is produced from the finest British livestock and animal welfare is central to everything they do. Mrs Winter produces Lincoln Red at Darrow Green farm in the beautiful Yorkshire countryside where they stay true to traditional husbandry techniques. The result of all their dedication and care to the animals welfare produces beef which is succulent, flavourful and the finest quality.

Merrifield farm is the home of Creedy carver poultry. Peter and Sue have worked the 82 acre farm for over twenty years and have achieved an excellent reputation for producing the highest quality free range chickens. The family are specialists in the production of both free range chickens and ducks whilst maintaining a sympathetic approach to animal welfare.

Dingley Dell Pork was established in 1999 by Mark and Paul Hayward on their farm near Woodbridge in the beautiful Deben valley of Suffolk. Dingley Dell's beautiful flavour comes from the breeds used, great animal health and welfare, naturally balanced nutrition and a stress-free environment.

## the final act

Damson Bakewell tart, crème fraiche	8.50
Chocolate mousse, Clementine Jelly	8.50
Kent Bramley apple & blackberry crumble, vanilla bean custard	8
British Isle cheeses, oat biscuits, homemade chutney (Organic Godminster Cheddar, Blacksticks blue, Bath soft)	9.75

## for two to share

THE ENO CHEESE BAKE	11.25
Rosemary bread dipping soldiers, molten British Camembert, homemade chutney	
Fair-trade coffee or a selection of teas with sweet bites	4.75

All our dishes are prepared in kitchens where nuts and other allergens are commonly used. Please make sure that you inform our staff of your allergy so that extra care is taken within the kitchen to help prevent cross contamination. All prices include VAT at the current rate