

The Cunningham's

RESTAURANT

TDH MENU

STARTERS

CAULIFLOWER SOUP, TAW VALLEY CHEDDAR CHEESE (GF, DFR, LFR, V)

HAM HOCK AND BLACK PUDDING TERRINE, PARSLEY MAYONNAISE AND TOMATO SALAD (DF, LF, GF)

GORGONZOLA AND WALNUT ARANCINI, ENDIVE AND PESTO (GF, V)

HOUSE CURED BEETROOT SALMON, HORSERADISH CREAM, APPLE GEL AND PICKLED CUCUMBER
(DFR, LFR, GF)

MAINS

PAN FRIED CHICKEN BREAST, POTATO AND CARROT POMMES ANNA, AUTUMN GREENS AND PICKLED
BLACKBERRIES (GF, DF, LF)

PUMPKIN AND SAGE RISOTTO, TOASTED CASHEW NUTS, CASHEW CREAM AND CRISPY SAGE
(GF, DFR, LFR, VER, V)

ROAST FILLET OF HAKE, CREAMY SAFFRON MUSSELS FINISHED WITH FENNEL AND FIRE ROASTED
PEPPERS (GF, DFR, LFR)

BALSAMIC SHALLOT TARTE TATIN, CARAMELISED GOATS CHEESE AND BEETROOT PUREE (V)

SLOW BRAISED PORK BELLY, PARSNIP PUREE, HONEY GLAZED APPLE (GF, DF, LF)

SIDES

£4.00 EACH

HONEY ROASTED BABY CARROTS

BUTTERED GREENS

CHAMP MASH

BROCCOLI AND CASHEW

ENDIVE AND PESTO SALAD

DESSERTS

RED WINE POACHED PEAR, WHITE CHOCOLATE FUDGE AND APPLE ICE CREAM (GF, V)

RUM AND RAISIN CHEESECAKE, RUM SOAKED RAISINS AND RUM SPIKED CARAMEL SAUCE (V)

HOMEMADE ICE CREAM CARAMEL BISCUIT AND CHOCOLATE WAFER (GFR, V)

AUTUMN BERRY PAVLOVA, BLACKBERRY AND FIG COMPOTE WITH KIRSCH CREAM (GF, V)

PLEASE LET YOUR SERVER KNOW ABOUT FOOD ALLERGIES OR INTOLERANCE

GF = GLUTEN FREE, V=VEGETARIAN, VE=VEGAN, R= ON REQUEST, LF=LACTOSE FREE, DF= DAIRY FREE



CROWNE PLAZA
Royal Victoria Sheffield