

The Cunningham's

RESTAURANT

TDH MENU

STARTERS

PEA AND HAM SOUP, MINT CRÈME FRAICHE, (GF, LF, DF)

SHALLOT AND COURGETTE BHAJI, MANGO AND CHILLI YOGHURT, COURGETTE PUREE AND CHILLI, (GF, LFR, DFR, V, VER)

ORIENTAL GLAZED DUCK LEG, POMEGRANATE, CUCUMBER SPRING ONION AND RADISH SALAD, (GF, LF, DF)

GOAT'S CHEESE AND WILD GARLIC CROQUETTE, GOLDEN BEETROOT PUREE AND PICKLED SHALLOTS, (V, GF)

MAINS

CIDER BRAISED PORK BELLY, GLAZED BROWN BUTTER CABBAGE, PARSNIP AND APPLE PUREE WITH A RICH PORK SAUCE, (GF, DFR, LFR)

ORZO RISOTTO, BROAD BEANS, ASPARAGUS, BURNT LEMON AND LEMON OIL (LF, DF, V, VE)

PAN FRIED SEA BREAM, CAPONATA, SUN DRIED TOMATO AND SALSA VERDE (GF, LF, DF)

CHICKEN AND TARRAGON BALLOTINE, PEA PUREE, GRILLED KING OYSTER MUSHROOM AND BABY LEEKS (GF, DF, LF)

MISO GRILLED AUBERGINE, SMOKED AUBERGINE BABA GANOUSH, CUMIN CARROTS AND A CREAMY TAHINI SAUCE (GF, LF, DF, V, VE)

DESSERTS

RHUBARB AND GINGER CHEESECAKE, POACHED RHUBARB AND GINGER SYRUP (V, GF)

HAZELNUT AND BROWN BUTTER CAKE, CHOCOLATE GANACHE AND TOASTED HAZELNUTS (V)

SELECTION OF HOMEMADE SORBETS (GF, LF, DF, V, VE)

TIRAMISU, COFFEE SOAKED SPONGE, TIA MARIA INFUSED MASCARPONE FINISHED WITH COCOA POWDER AND CHOCOLATE COFFEE WAFER (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