

THE
CANONBURY
TAVERN



3 COURSE SET MENU £ 4 5 P P

S T A R T E R

SOUP OF THE DAY

grilled campaillou, rapeseed oil (vg)

MIXED BEET SALAD

whipped feta cheese, candied walnut, watercress salad (vg)

SMOKED HADDOCK & BACON CROQUETTE

minted pea pure, mint oil

SALMON CEVICHE

chilli, coriander, spring onion

TERRINE OF CONFIT CHICKEN

black truffle, red onion jam & toasted sourdough

T H E M A I N E V E N T

HARISSA BAKED CAULIFLOWER

feta cheese, bulgur wheat & pomegranate (vg)

BUTTERNUT SQUASH

wild mushroom & pearl barley risotto, Parmesan crisp (v)

CHICKEN SUPREME

Roasted garlic mash, tomato, mushroom & tarragon gravy

CRISPY LAMB SHOULDER

braised baby germ, crushed peas & mint, gravy

PAN FRIED COD FILLET

Pan fried fillet of Cornish cod, braised lentil salad, slow

P U D D I N G

MARINATED BERRIES

mint, lemon sorbet (vg)

COCONUT PANACOTTA

mango & lime salsa

STICKY TOFFEE & GINGER PUDDING

salted caramel ice cream

LANCASHIRE BLUE CHEESE

quince jelly, grapes, seeded crackers