



# DELME

RESTAURANT

MONDAY – SATURDAY 6 – 9PM

2 COURSES 22

3 COURSES 27

## STARTER

Pea velouté, peas and broad beans,  
wild garlic pesto 6

Crispy hen's egg, asparagus salad,  
smoked garlic aioli 6

Ham hock terrine, caramelised apple,  
bitter leaves, toasted sour dough 6

Salmon and haddock fishcake,  
chilli mayonnaise, crispy leaves 6

## MAIN

Roasted rump of lamb, fondant potato,  
pea purée, charred baby gem, red wine jus 18

Pan fried pollock fillet, charred broccoli,  
broccoli mousse, confit potatoes,  
red wine fish sauce 17

Roast breast of guinea fowl, confit leg  
and potato terrine, artichoke purée, jus gras 16

Parmesan and rosemary gnocchi, pickled  
mushrooms, broad beans, sun blush tomatoes,  
truffle dressing 15

## SIDES

Wilted spinach **V GF** 3

Chantenay carrots, caraway seeds **V GF** 3

Creamy mash potatoes **V GF** 3

## DESSERT

Gin and tonic posset, citrus salsa,  
brown butter short bread 6

Chocolate and orange. Orange and olive  
oil cake, orange curd, charred orange segments,  
chocolate ice cream 6

Eton mess, strawberry meringue, basil Chantilly,  
balsamic macerated strawberries 6

Cheese selection 8

Tea and coffee selection 2.7



Allergen information for each dish is available on request, please ask a member of team who will be delighted to help.

**V** Vegetarian **VE** Vegan **GF** Gluten Free **(GF)** Gluten Free Option **DF** Dairy Free