



### Feed Me

Leave it to us! Our selection of plates served to the table gradually.

£35 per head (Feed me option must be taken by the whole table)

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#### Bites

	<u>Price</u>
House Bread.	£1.50
Piccalilli & crisp breads.	£2.50
Cheese & tomato straws.	£2.50
Olives, violet green marinade.	£3.50

#### Plates

	<u>Price</u>
Buttered greens.	£2.95
Crushed new potatoes.	£3.50
Cauliflower cheese croquets.	£5
Tandoori carrots with pickled cucumber, yogurt & roasted cashew nuts.	£6
Beetroot salad with warm goats cheese and micro leaves.	£7
Beef fillet taco with mustard relish, pickled onions and red wine reduction.	£8.50
Lishman's Yorkshire bresaola with parmesan, pickles and olives.	£9
Gin cured chalk stream trout with grapefruit and nasturtium.	£9
Scallops with pumpkin & sage.	£12
Roast chicken breast with wild mushroom, charred leeks & blue cheese.	£15
Roast salmon with prawns, sea vegetables, potato gnocchi, caper & dill butter.	£16
Venison loin with parsley root, celeriac puree and blackberry vinegar jus.	£21
6oz Fillet steak with beetroot, potato popcorn & tarragon.	£22

The Violet Green offers a relaxed dining experience. Our menu focuses on British & seasonal produce, made up of small plates allowing you to graze as you go.

Our Menu is made up of local, fresh, seasonal ingredients..

Please inform your server of any special dietary requirements and we will do our best to accommodate your needs.