

# Julie's

RESTAURANT & BAR

*Founded 1969*

Bread & cultured butter £3.00

## Starters

Burrata, crapaudine beetroot, grilled radicchio, white balsamic, garlic crumb £11.50

Semi cooked salmon, taramasalata, tarragon, cucumber & apple £14.00

Beef skirt tartare, egg yolk, charred leek hearts, meadow hay hollandaise £13.50

Hand dived Orkney scallop Rockefeller, nduja butter sauce, herb crust £18.00

## Mains

Pan fried halibut, dressed crab claw, courgette, shellfish soup £35.00

Delica squash & ricotta agnolotti, sage brown butter, pumpkin seed & Berkswell £26.00

Roasted skate wing, cornichon mash, onion rings, brown chicken butter sauce £28.00

72 hour pork belly, grilled fillet, charred cuttlefish, tomato & fermented chilli £28.50

Aynhoe Park venison loin, smoked lardo, red cabbage & parsley root £37.00

## Sides

Triple cooked chips £5.00

Summer leaf salad, garlic whey dressing £5.00

Cavolo nero, garlic brown butter £5.00

## Dessert

Apple & blackberry parfait, oat crumble, blackberry & apple vinegar sorbet £9.50

Roasted Amalfi lemon ice cream, meringue, basil & raspberry £9.50

Choux bun, milk chocolate mousse, hazelnut, praline ice cream £10.00

Pumpkin pie brulee, spiced honey ice cream, truffled honey £10.00

Selection of British cheeses, pickled pear, honey crackers, bread crisps £12.50

There is a discretionary 12.5% service charge added to your bill. Prices inclusive of VAT  
Dishes may contain allergens, please speak to a member of staff if you have any dietary requirements.

