

# Donnington Diners

Thursday 25th May, 7.30pm

@ The Plough Inn Eastbury

## To Start

- Pig & Scallops, Black Garlic Butter, Crisp Chicken Skin Crumble, Burnt Orange (£3 sup)
- Hayd's Smoked Beef Brisket Taco, Dirty Burnt Beef Fat Onions, Smoked Cauliflower & Spice, Tandoori Jam
- Vietnamese King Prawn Spring Roll, Glass Noodles, Nam Jim
- Pigeon, Pigs Pudding, Burnt Pear, Parmesan Crisp, Apple Balsamic
- Our Famous King Prawn & Brown Cornish Crab Thermidor, Warm House Bread (gfa)
- Crispy Deep South Georgia Street Chicken, Fresh Soft Yoghurt, Flatbread, Jerk Jam

## Mains

- 'Proper English Beef & Pigs From Farms Within 60 Miles Of The Plough Bit of House Seasoning, Charred Then Finished On Our Open Charcoal Grill'
- Slow & Low Confit Duck, Charred Asparagus, Carrot & Harissa Veloute, Sweet Bird Jus, Dauphinoise, Duck Fat Shallots
- Smoky Shoulder of Beef, Slice of Pink Venison, Pork Fat Braised Onions, Black Pudding, Roasted Chicken Jus, Dauphinoise
- Rump of Beef Flats, Slices taken from the Top Rump, Seasoned, Hot Smoking Pan, Served on 'BBQd' Bone Marrow Stuffed with Oxtail, House Chips
- 'Fish' (We Get All Our Fish From Celtic Fish, An Amazing Cornish Family In St Ives) Wild Bass over Coals, Brown Shrimp & Punjab Spiced Butter, Charred & Smoked Courgette, Crisp Potato Dauphine
- Rump Of Cotswold Lamb, Candied Pistachio & Parsnip Puree, 16hr Shoulder Of Lamb & Parmesan Croquette, Sweet Lamb Jus, Infused Honey Tenderstem
- Burger Recipe From My Family In Birmingham Alabama, 2 Smashed Butter Charred Patties, Slice of Hayd's Juicy 16hr Burnt & Beer Brined Brisket, Burnt Pig, Soul Mother Sauce, Dollop of Sweet Mustard Mayo, Jack Cheese, Grilled Bun, House Chips

## Puddings

- English Toffee Pear Tart, Warm Caramel, Vanilla Ice Cream
- Very sticky guinness pudding, caramel ice cream, bit of fresh honeycomb
- Goopy brownie, Candied Hazlenut Parfait, Rich Chocolate Cream, Raspberry Sorbet, Pistachio Chocolate Shards 'It's a Bit Chocolatey'
- Warm Cherry Jam Bakewell Tart, Vanilla Ice Cream
- Pistachio creme brûlée, candied pistachios, raspberry sorbet
- The Eastbury cheeseboard, old Winchester, bath soft, oxford blue, nice biccies, house chutney (GFA)

**3 courses £35 per person, pre-order by 18th May**