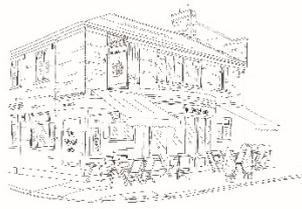


THE SANDS END



Private Dining Set Menu

£ 28.50 pp

Soup of the day, toasted sourdough (gf, df, vg)
Goose & chicken liver pot, saffron pear chutney, toasted brioche (gf)
Steamed rope grown mussel, fennel, cream (gf)
Spiced aubergine and currant caviar, soya yogurt and coriander, toasted flat bread (df, vg)

~

Chalk Stream Trout peas & lettuce, Vermouth butter sauce (gf)
Celeriac and Colton Bassett risotto (gf, v)
Crispy duck leg, lentils & sautéed potato, roasted garlic, jus (gf, df)
Half corn-fed chicken
Served with skin-on fries or salad, pepper sauce, garlic butter or Béarnaise sauce

Salads (extra)

Cavolo nero, gem and cos lettuce, apple & ginger salad £ 5.50
Belgium chicory, celery, black grape & walnut salad £ 5.50

Side dishes (extra)

Mixed or green salad £4.00
Creamed spinach | Green beans & crispy bacon | Honey-roasted roots with sage | New potatoes | Thick-cut chips |
Skin-on fries plain or garlic & parsley | Aspen fries | Creamed mash £4.50
Buttered peas & lettuce £ 4.90
Sausage roll £5.00
Scotch egg £5.50
Pitta bread, hummus with roasted garlic £6.50

Desserts

Roasted red plum clafoutis, plum sorbet, cinnamon and balsamic syrup (gf)
Stem ginger sticky toffee pudding, salted caramel sauce, vanilla ice cream (gf)
Red wine poached pear, dark chocolate mousse, cardamom shortbread

Homemade sorbet:

Raspberry | Red plum | Mango, lime & basil

Homemade ice cream:

Dark chocolate | Vanilla bean | Salted Caramel

*df = dairy free, gf = gluten free, vg = vegan, v = vegetarian, n = nut free
A discretionary gratuity of 12.5% will be added to the final bill.*

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.

www.thesandsend.co.uk enquiries@thesandsend.co.uk Instagram: @thesandsend #thesandsend