# Sample Menu

## The Seam

**Available Wednesday to Friday Lunch; Wednesday & Thursday Dinner**

**£34 for 2 courses; £40 for 3 courses (minimum 2 courses)**
**including sourdough bread made with our own cultivated yeast, cultured butter, almond & sage pesto**

A suitable alternative will be offered if any dish sells out due to its popularity

Carrot & cumin soup, roast red pepper & coriander salsa

Yellison's goats' cheese & Brook Farm beetroot salad, watercress, & walnut dressing

Baked free range egg, spinach, smoked haddock & Montgomery's Cheddar

Irish Hereford beef stroganoff, mash & Sharnbrook savoy cabbage

Fillet of line caught cod, steamed spinach, Heritage potatoes, sweet mustard & dill butter sauce

Roast butternut squash risotto, marjoram, aged parmesan & Brook Farm salad leaves

Black cherry & yoghurt posset, crème fraiche & crisp meringue

Earl Grey & dark chocolate pot, Jersey double cream & confit orange

Sparkenhoe Red Leicester, homemade biscuits & quince

Bowl of 3 Homemade ice creams with almond tuille;
Tahitian vanilla, dark chocolate, honeycomb, blackberry ripple
Sorbet; blackcurrant

**In support of Food etc, Bedford based charitable organisation empowering people to make better food choices, teaching a variety of disadvantaged communities to cook inexpensive, healthy & tasty meals.**
**we are adding a contribution of £1.00 to your bill, this is a voluntary donation, if you do not wish to participate, please let us know**