

Dine SHEFFIELD

RESTAURANT WEEK
INOX DINE

#DineSheffield
18 October - 1 November

STARTERS

GF = Gluten-free, V = Vegetarian, VG = Vegan

ROPE GROWN MUSSELS (GF)

with samphire, confit cherry tomatoes and a lemon and shallot broth.

CAMEMBERT, FIG AND ONION TART (V)

PUMPKIN, SAGE AND WALNUT RISOTTO (GF, V)

with crisp sage and pumpkin oil.

TODAY'S FRESHLY PREPARED SEASONAL SOUP (VG AVAILABLE)

with accompaniments

CHICKEN OR CAULIFLOWER SATAY (GF, VG)

with pak choi, toasted peanuts and pickled chillies.



Dine SHEFFIELD

RESTAURANT WEEK
INOX DINE

#DineSheffield
18 October - 1 November

MAINS

GF = Gluten-free, V = Vegetarian, VG = Vegan

MSC FISH OF THE DAY (GF)

with a Cassoulet of Autumn Vegetables and beans with pesto dressing.

JONES STEAK AND HENDERSON'S PIE

with confit garlic mash, baked onion and savoy cabbage and Henderson's, with onion gravy.

SLOW COOKED SHOULDER OF MUTTON (GF)

with pearl barley, peas, swede and carrot and a lamb and mint consommé.

BEER BATTERED NORI MARINATED FILLET OF AUBERGINE (VG)

with chips and mushy peas.

SMOKED TOFU AND MUSHROOM WELLINGTON (VG)

with herb-buttered new potatoes and seasonal greens.



Dine SHEFFIELD

RESTAURANT WEEK
INOX DINE

#DineSheffield
18 October - 1 November

DESSERT

**TIRAMISU SERVED WITH A MINI
AFFAGATO**

**BLACKBERRY AND APPLE
BAVAROIS**

with toasted almond crumble and a Chambord and star anise sauce.

SAFFRON POACHED PEAR

with cinnamon biscuit, caramel and a lemon saffron sorbet.

LITTLE MESTER CHEESE

with Hedgerow preserves and biscuits.

DRINKS

Included is one drink, from the list below.

BEER

GLASS OF WINE

FRUIT SPRITZ

