

the engineer

FEASTING MENU

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50 per person

Pair with a glass of Champagne for 12

SNACKS

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Sourdough, whipped tapenade butter (v)

STARTERS

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King Prawn Cocktail, Marie Rose sauce, toasted brioche

Beef Tartare, cured egg yolk, sourdough toast*

Beetroot Tartare, candied seeds, croutons (ve)

MAINS

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Brick Chicken, lemon, garlic & chive butter sauce, thick-cut chips*

Roasted Squash Risotto, spiced butternut squash, crispy sage, chive oil (v)

Pan-Roasted Fillet of Cod, Roscoff onion purée, artichoke & truffle pesto,
courgette, lovage oil, pommes anna

British and Irish 8oz Sirloin, thick-cut chips, choice of sauce (+5pp)

PUDDINGS

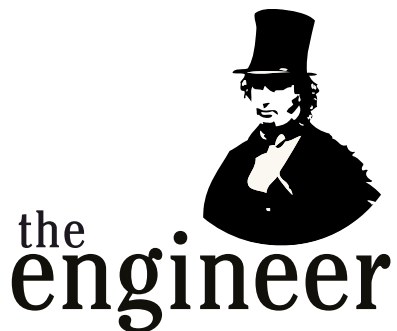
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Belgian Chocolate Mousse, Amarena wild cherries, sea salt (v)

Apple & Spiced Rhubarb Crumble, vanilla custard (ve)

White Chocolate & Raspberry Baked Alaska (v)

Add a selection of British Cheeses 10pp



The Engineer, 65 Gloucester Ave., Primrose Hill, NW1 8JH
www.theengineerprimrosehill.co.uk | @theengineerpub

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Our easy-to-use allergen guide is available for you to use. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. * = this dish contains alcohol.

