

the engineer

SPRING TASTING MENU

3 courses 36

STARTERS

Devon Crab on Toasted Brioche, lemon gremolata, chive oil

Beef Tartare, cured egg yolk, sourdough toast* (+2)

Beetroot Tartare, candied seeds, croutons (ve)

MAINS

The Engineer Pie of the Day

Roasted Celeriac, pak choi, salsa verde, miso & som tam dressing* (ve)

Roasted Fillet of Cod, caper & parsley sauce, broad beans, asparagus, pommes anna

British Half Roast Chicken, thick-cut chips

British & Irish 8oz Sirloin Steak, thick-cut chips (+5)

Add a sauce – 3 each

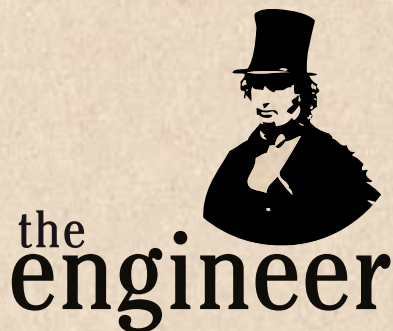
Bearnaise* (v) | Brandy Peppercorn | Chimichurri (ve) | Red Wine Bordelaise

PUDDINGS

Bramley Apple & Rhubarb Crumble, vanilla custard (ve)

Raspberry Sherry Trifle

Dark Rum Sticky Toffee Pudding, date molasses, Cornish clotted cream (v)



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Live allergen, calorie and nutritional information is available by scanning the QR code on menu. It's easy to filter out dishes containing any of the 14 major allergens. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know before ordering. 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. *= This dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability. Where table service is offered, a discretionary service charge of 10% may be added. Adults need around 2000 kcal a day.

