

# the engineer

## SPRING FEASTING MENUS

50pp

*Add a glass of Champagne £10pp*

### SNACKS

Sourdough, whipped salted butter (v)

### STARTERS

Devon Crab on Brioche, lemon gremolata, chive oil

Beef Tartare, cured egg yolk, sourdough toast\*

Beetroot Tartare, candied seeds, croutons (ve)

### MAINS

Pan-Roasted Duck Breast, beetroot, asparagus, potato rosti chips, red wine jus

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

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

British and Irish 8oz Sirloin, with chips and choice of sauce (+£5pp)

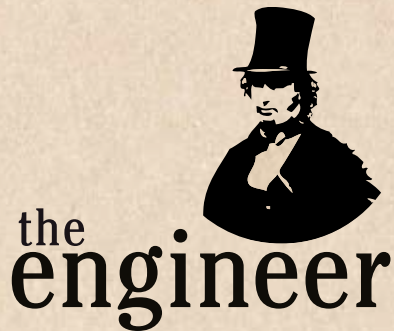
### PUDDINGS

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

Apple & Rhubarb Crumble, vanilla custard (ve)

Lemon Tart, cornish clotted cream, honey (v)

*Add a selection of British Cheeses 10pp*



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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.



ITG Code here