

Starters, Mains & Desserts £28.00

Introduction

March has arrived and our Executive Chef Phillip Sharpe has created this special menu with a core focus on using the wealth of fresh ingredients coming into season. As part of our **maiyingo** ♥ **LOCAL** ethos, great care and effort is taken in sourcing only the best local ingredients, using local suppliers and offering food traceability. We are proud to announce part of our fresh produce is now sowed, nurtured and picked for us by a local farm in Rothley, Leicestershire. We hope you enjoy your dining experience.

Can't decide?

If you are torn between several dishes and can not decide what to order, our indulgent 6 course taster option will allow you to have a true taste of Maiyango. Priced at £36 per person this menu is only available if the whole table orders the taster option and is served until 9.30pm.

Starters

(v) seasonal vegetable and herb soup
mascarpone tortellini

seared king scallops, rhubarb and pickled ginger (£3.50 supplement)
crisp micro cress

lobster and fennel ravioli, langoustine sauce
spaghetti of vegetables

terrine of gressingham duck, ham hock and mango
crisp roquette and parmesan salad

(v) goats cheese and slow roasted cherry tomato tortellini
roquette and pine nut foam

(v) buffalo mozzarella, fig and red onion tart
pickled radish and watercress, toasted brioche



AA Rosette Award for Culinary Excellence 2009

Mains

pan fried halibut, watercress foam
spring onion and crab mash, vegetable ribbons

roasted fillet of wild cod, shellfish essence
saffron and chive gnocchi, sauté baby gem lettuce

soy scented guinea fowl breast, sweet and sour plum jus
sauté sweet potato and spinach

slow roasted pork belly with herbed fillet
celeriac and beluga lentils, balsamic jus

char grilled fillet of beef with slow roasted blade (£6.00 supplement)
wasabi rosti, wild mushroom jus

trio of moroccan spiced lamb, vegetable dauphinoise (£2.50 supplement)
cutlet, shoulder and rump, apricot and walnut jus

(v) thai curry of selected seasonal vegetables with tandoori paneer
saffron braised rice, sweet chilli and lentil cream

(v) root vegetable tarte tatin with grilled halloumi
spring onion and garlic mash, white bean and herb cream

(v) vegetarian inspiration
an inspired off the cuff collection of tastes, flavours and textures

If you are willing to sacrifice one of our fantastic courses a 2 course option is available for £25.50

Some of our food may contain traces of nuts.

We liaise closely with our local food suppliers to ensure our ingredients do not include genetically modified maize or Soya. For those with special dietary requirements or allergies who may wish to know certain ingredients, please ask a member of staff who will be happy to assist.



A 10% service charge will be added for tables of 6 and above.

The **best** SmileSafe rating for food hygiene practice, structure and confidence in management

Desserts

Phillip Sharpe's unique selection of desserts is a perfect blend of traditional recipes combined with contemporary twists using only the best seasonal ingredients. All desserts are made to order therefore will take longer to arrive at your table, however we are confident that these will be some of the best desserts you'll have ever tasted and well worth the wait!

passion fruit crème brûlée
mango sorbet, crisp coconut tuile

banana and hazelnut parfait, chocolate and chilli sorbet
honeycomb tuile

dark chocolate fondant, pistachio ice cream
seasonal berry compote (12 minutes cooking time)

poached rhubarb, almond meringue
mascarpone and lemongrass sorbet

an assiette of desserts (£3.00 supplement or £5.50 supplement for two to share)
a collection of the above desserts for those who can't pick one!

a selection of homemade ice creams and sorbets

a selection of fine cheese
grapes, celery, apple and biscuits

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