

S I G N A T U R E M E N U

AVAILABLE FRIDAY & SATURDAY EVENING
6.00PM - 9.30PM

3 Course Special - £30

(whole table must order, excludes side orders)

Chef's Canapes (whole table, set menu only)

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Savoury Surprise (whole table, set menu only)

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S T A R T E R S

Seared Beef Salad

watercress, crisp shallots, smoked potato & bone marrow bon bon,
roast onion puree, iron bridge blue

Cold Poached Sea Trout

wasabi yoghurt, puffed rice, fish crackling, asian infused radish, coriander

Roast Cauliflower (v)

puree, cornichon's, roasted lemon, saffron pickled stems, crispy leaves

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M A I N S

Butter Poached Chicken Breast

anna potato, wild garlic chicken kiev, asparagus, wild garlic cream

Gnocchi

sweetcorn, raw mushroom, wild garlic cream, crispy kale, parmesan

Sea Bass

langoustine bisque, chorizo, sweetcorn, crispy kale, razor clam

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3 Course Special - £30

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S I D E S (all £3.50)

Asparagus, Grated Parmesan

Peas, Pancetta, Wilted Lettuce

Sprouting Broccoli

Creamed Potato

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D E S S E R T S

Lemon Curd Swiss Roll

Caramelised white chocolate, blackberry sorbet,
blackberry gel, Italian meringue

Salted Chocolate Ganache

Raspberry and hibiscus sorbet, dehydrated raspberries, chantilly

Pear Tart Tatin

Vanilla and cardamom ice cream

*If you have a **food allergy** and require more detailed information regarding the ingredients in our dishes please **ask a member of staff** who will ensure you are provided with the information you require.*

If you have any questions about the dishes on our menu or have special dietary requirements, please speak to one of our team who will be only too happy to help.

Wherever possible, our products are locally sourced.