



MENU 2

Please select one starter, main & pudding for all guests. All allergies & intolerances will be handled seperately.

STARTERS

Country terrine
house-baked brioche, house pickles

Heirloom tomato tart (V)
Goats curd, basil dressing, toasted pine nuts

Slow roast pork croquette
Celeriac remoulade, fresh apple, crackling

Mackerel pate
Fennel & caper salad, brown butter crouton

MAINS

Seared salmon
Young vegetables, crushed potatoes, tarragon buerre blanc

Herb crusted lamb rump
Roasted vegetables, butternut squash puree, lamb jus

Ossobuco Milanese
Aged parmesan, saffron risotto

Confit duck leg
Dauphinoise, green beans, pickled blackberries, red wine jus

Pavlova (V)
Lime curd, fresh berries

Treacle tart (V)
ginger ice cream

Salted caramel profiteroles (V)

(V) Vegetarian

(Vg) Vegan

Wheat and nuts are in daily use in our kitchen. If you have a food allergy, please ask to speak to the duty manager for assistance.
All weights are approximate and are taken prior to cooking. VAT is included at the current rate.