

£35 MENU

Roast fennel & cider soup

Chive oil, ciabatta croutons

Pressed 8 hour braised ham hock terrine

Point piccalilli, toasted brioche

Smoked haddock, parsley & caper fishcakes

Homemade tartare crème fraiche, garden leave

~ ~ ~

Oven roasted breast of free range chicken

*Crushed herb potatoes, glazed parsnips,
course grain mustard & whisky cafe au lait*

Steamed fillet of salmon

*Baby potatoes, lemon buttered carrots,
white wine, tarragon & shallot beurre blanc*

Sweet potato, basil & goats cheese pave

Aubergine caviar, roast pepper & raisin relish, rocket

~ ~ ~

Point date & sticky toffee pudding

Toffee sauce, clotted cream

Baked vanilla cheesecake

Green tea syrup, caramelized banana, chantilly

Dark Belgian chocolate & amaretto mousse

Espresso Chantilly, dark chocolate chards