

*The*

# MENU

## STARTERS

### **SLOW-BRAISED PULLED PORK CROQUETTE**

SERVED WITH SMOKED PAPRIKA AIOLI, PICKLED SHALLOTS AND BABY WATERCRESS.

OR

### **BAKED GOAT'S CHEESE**

CREAMY BAKED GOAT'S CHEESE SERVED WITH SEASONAL CRUDITÉS, TOASTED WALNUTS, AND A DRIZZLE OF HOT HONEY FOR A PERFECT BALANCE OF SWEET AND SAVOURY.

OR

### **CRISPY CALAMARI**

LIGHT TEMPURA CALAMARI WITH BLACK GARLIC EMULSION, WITH CRISPY CAPERS AND MICRO CORIANDER.

## MAINS

### **SIRLOIN STEAK**

COOKED TO YOUR LIKING, SERVED WITH RUSTIC CHIPS, ROASTED VINE TOMATOES, GARLIC BUTTER GREENS AND PEPPERCORN SAUCE.

OR

### **HERB-CRUSTED LAMB RUMP**

WITH DAUPHINOISE POTATOES, GLAZED BABY CARROTS, BUTTERED KALE AND THYME AND ROSEMARY INFUSED RED WINE JUS.

OR

### **PAN-ROASTED SEA BASS FILLET**

WITH HERB CRUSHED NEW POTATOES, SAMPHIRE, CONFIT CHERRY TOMATOES AND A WHITE WINE VELOUTÉ, TOPPED WITH LIGHT TEMPURA PRAWNS

OR.

### **SHIITAKE MUSHROOM RAGÙ**

RICH, SLOW-COOKED SHIITAKE MUSHROOM RAGÙ SERVED WITH DELICATE DUMPLINGS, BUTTERED LEEKS, AND FRESH ASPARAGUS.

## DESSERTS

### **DARK CHOCOLATE MOUSSE**

SILKY DARK CHOCOLATE MOUSSE FINISHED WITH CRUNCHY HONEYCOMB AND ORANGE-INFUSED SOUR CREAM FOR A BRIGHT, BALANCED FINISH.

OR

### **SALTED CARAMEL CRÈME BRÛLÉE**

CLASSIC VANILLA CRÈME BRÛLÉE ENRICHED WITH SALTED CARAMEL, FINISHED WITH A CRISP CARAMELISED TOP AND SERVED WITH BUTTERY SHORTBREAD.

*2 COURSES & BOTTLE OF WINE FOR 2 £65.00*