

TASTING MENU

Thursday 2nd & 9th March

Seating 6.30/6.45/ 7pm

AMUSE BOUCHE

(PRE-STARTER)

Pea and Asparagus Tartlet

New season asparagus with peas 3 way served in a fine pastry tartlet.

STARTER

Confit Vanilla Salmon, Lentils Crème Fraiche & Frisée

Cured and slow cooked salmon with dressed lentils refreshing lemon cream.

or

Fig & Mozzarella Bruschetta

Fresh roasted figs with creamy buffalo mozzarella on toasted sourdough.

MAINS

Braised Ox Cheek, Smoked Potato, Savoy Cabbage

Ox cheek braised in red wine with pancetta and baby onions.

or

Tomato, Basil Mozzarella Risotto

San Marzano tomato carnaroli rice with breaded mozzarella.

PRE-DESSERT

Coconut & Lime Sorbet

Fresh zesty lime and creamy coconut milk

DESSERT

Chocolate Slice, Raspberry Ripple ice cream

Rich dark chocolate sat on a crumb base with clotted cream and fresh raspberry coulis.

£29.95