

INTERNATIONAL WOMEN'S DAY

WEDNESDAY 8TH MARCH 2023

TO START

Smoked haddock scotch egg, curry mayonnaise. Crispy chicken thigh, Korean barbeque, Asian slaw. Spiced Tuscan white bean soup, local bread, salted butter. VEO

TO FOLLOW

Braised beef shortrib, Sauce Bordelaise. Grilled plaice, lemon + capper beurre noisette. Slow cooked belly pork, cider sauce. Miso glazed aubergine, smoked chilli + honey glaze. VEO

ON THE SIDE (CHOOSE 2)

Crispy garlic potatoes. Braised beef dirty mash. Barbequed hispi cabbage, miso + chilli dressing. Roasted heritage carrot, feta, coriander. Charred tenderstem broccoli, black garlic dressing.

TO CLEANSE

Passionfruit sorbet, pineapple, pink peppercorn.

TO FINISH

Glazed lemon tart, whipped crème fraiche. Banoffee pie, dulce de leche ice cream. Double chocolate cookie dough, white chocolate ice cream.

CHEESE (OPTIONAL +12 P/P)

3 Artisan British cheese's, fig preserve, pickled walnut, grapes, water biscuits.

4 COURSE 48

We can't confirm dishes are allergen free due to the nature of the kitchen. All bookings will require card details to secure - $\pounds 20 p/p$ will be deducted from this card if cancelled or numbers reduce with in 48 hrs of the reservation.