



FINE DINING

13th June 2019

LEVEL 3 GRADUATION 3

Rocket Cocktail

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Ham Terrine

piccalilli, toasted brioche

✔ Beetroot & Goats Cheese Salad

Treacle Cured Salmon

spring vegetables, grapefruit & sour cream

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✔ Roasted Cauliflower Velouté

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Tandoori Chicken Tagine

Moroccan fregola, green beans, sweetheart cabbage, chilli and coriander chutney

Herb Crusted Cod Supreme

pommes puree, grilled asparagus, spinach, warm tartar sauce

Roast Belly Pork

Hasselback potatoes, apple, purple sprouting broccoli, shallot paupiette, sage & apple jus

✔ Stuffed Garlic Mushrooms

Lentils, spinach, goat's cheese, tarragon rösti, tomato sauce, wild garlic and roast hazelnut pesto

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Pre-Dessert

Rhubarb Sorbet

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Treacle Tart

chantilly cream, raspberry

"Eton Mess"

Chocolate Fondant

cherry ice cream, chocolate tuille

£19.95

✔ denotes suitable for vegetarians

✔ denotes may contain nuts

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

*If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise you.