



## RESTAURANT WEEK MENU

### STARTERS

**ROAST CAULIFLOWER SOUP, SMOKED CHEESE CROQUETTE** *M/G/E*

**BEETROOT & ORANGE CURED SALMON, CUCUMBER, RADISH, CITRUS CRÈME FRAICHE** *F/M*

**LAMB SHOULDER CROMESQUI, GOATS CURD & MINT YOGHURT, HARISSA** *G/M/SU*

**CHICKEN & LEEK TERRINE, DRESSED LEAVES, TOASTED BRIOCHE** *G/MU/E*

### MAIN COURSES

**GLAZED BEEF SHORT RIB, POLENTA MASH, KALE** *M/C/SU*

**SEABASS FILLET, WARM POTATO SALAD, SALSA VERDE, PICKLED ONION** *SU/MU/F*

**WILD MUSHROOM PAPPARDELLE, SPINACH, PARMESAN** *M/G/C*

**FENNEL & SAGE PORCHETTA, GARLIC ROASTED POTATOES, PICKLED FENNEL & APPLE** *MU/SU/C*

### DESSERTS

**'FRUIT & NUT' MILK CHOCOLATE MOUSSE, SULTANA, HAZELNUT PRALINE** *N/M/SO*

**BANOFFEE MADELEINES, DULCE DE LECHE, BISCUIT CRUMB** *G/M/E*

**WARM TREACLE TART, CLOTTED CREAM** *G/M/E/SU*

**TIRAMISU** *G/M/E*

2 courses for £27 or 3 courses for £33

#### ALLERGEN KEY

G – Gluten / Mo – Molluscs / Mu – Mustard / C – Celery / M – Milk / F – Fish / N – Nuts  
Su – Sulphites / Cr – Crustaceans / E – Eggs / Lu – Lupin / P – Peanuts / So – Soya