

## Starters

Toasted Walnut and Apple Bread, topped with Creamed Garlic Mushrooms

Parsnip and Cheese Pie, Pickled Salad and Maderia Vinaigrette

Seared Scallops, Shallot Puree, Black Pudding Crumb and Peppered Tangerines

## Main Course

Pan Fried Sea Bass, Rasin and Thyme Compote, Garlic Roasted Baby Potatoes, White Wine and Lemon Sauce, Glazed Baby Vegetables

Beer Braised Chicken, Smoked Leek Puree, Carrot Puree, Mash, Roasted Vegetables

Cauliflower Steak, Parsnip Fritters, Blue Cheese and Pistachio Butter

## Desserts

Cold Raspberry Rice Pudding, Citrus Berries and Coulis

Warm Rhubarb Clafoutis, Custard Sorbet and Vanilla Crème Anglaise

Date and Brandy Pudding, Toffee Sauce, Vanilla Ice Cream

£20.00 per person for 3 courses

£17.00 per person for 2 courses

**MENU SUBJECT TO CHANGE AND AVAILABILITY**

Please let us know if you have any dietary requirements or allergens before you order

experience the art of  
contemporary cuisine