



Dinner Menu

Thursday, 5th June 2025 – 7pm

£40 per person including arrival drink

This menu features dishes that chef students presented for the Murray Chapman cup competition

Amuse

Duck à l' Orange - Nichi

To start

Carrot & Coriander Soup, Pesto Toastie – Harrison

Fish

Salmon Tartare, Radish, Quail Yolk, Carrot Tuille – Justin

Main course

Stuffed & Rolled Lamb Belly with Tea Infused Black Pudding, Smoked Mash, Red Wine Reduction, Broccoli, Peas, Parsnips– Aster

Dessert

Passion Fruit Posset, Coconut & Malibu Cake Pop, Mini Cocktail - Abbie

Coffee or Tea and Petit Fours

If you would like Speciality Coffee an additional £1 will be added to your bill

Card payments only – Cash Gratuities to your server, at your discretion

V = suitable for Vegetarians/N = contains Nuts/Gl = contains Gluten/M = contains Milk/ F = contains fish/Al = contains alcohol/Eg = contains Eggs

Our Suppliers and Kitchen handle numerous ingredients and allergens. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for Customers with special dietary requirements will be 100% allergen or contamination free.

Table Setting Sponsored by Wilkin and Sons Ltd/Kitchen Sponsored by Bonnet Hobart

Chocolate Sponsored by Callebaut Chocolate