



Tuesday Dinner – 3rd June 2025 – 6.30pm arrival, 7pm sit down

£22 per person – Tasting Menu

Price includes standard Tea or Coffee

Sticky Pork with Soy and Honey served with Red Chilli and Coriander Salsa, Gem Leaves

Pan Fried Sea Bream with Minted Peas and Parsley Butter-Soaked Asparagus

Plum Vine Tomato, Mozzarella and Crisp Basil Leaves, Basil Oil

Lollipop Lamb Cutlet, Potato Terrine and Tender Stem Broccoli, Wild Garlic Pesto

Dessert to Follow

Coffee or Tea

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/GF = Gluten Free/DF = Dairy Free/Al = contains Alcohol/D = suitable for Diabetics

All food is prepared in an environment where nuts and nut derivatives have been used

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