



NEI RESTAURANT WEEK

Two courses 20 / Three courses 25

Monday 3rd - Saturday 8th August

Starters

BBQ Lamb Skewer

Pickled red cabbage, yoghurt & mint

Lobster Scotch Egg

Citrus pickled fennel, yuzu mayonnaise

Hot Honey Burrata

Grilled peaches, heirloom tomatoes, basil & sourdough

Summer Vegetable Tartlet

White bean hummus, pickled mushrooms & toasted hazelnuts

Mains

Pan Roasted Sea Bream

Smashed potatoes, braised fennel, peppers, radish, olives & herb oil

Sweet Potato, Chickpea & Spinach Curry

Fragrant rice, warm naan bread, Kerala sauce with tenderstem broccoli, tomato, coconut & lemongrass

Harissa Lamb Rump

Smoked aubergine, couscous & merguez sausage

Truffle Chicken Kiev

Confit garlic butter, Parmesan fries & green salad

**8oz Ribeye Steak
(£5 Supplement)**

Koffmann chips, green peppercorn sauce, sun-blushed tomatoes, watercress & lamb's leaf salad

Desserts

Bourbon Sticky Toffee Pudding

Warm salted caramel sauce & honeycomb ice cream

Eton Mess Cheesecake

Flavoured mini meringues & strawberry coulis

Triple Chocolate Brownie

Raspberry & sorrel sorbet, summer berries & chocolate sauce

**Selection of Award Winning
Ice Creams & Sorbets**