2 Courses £30 3 Courses £38

<u>Starter</u>

Confit Duck Leg, Carrot Puree, Soy Honey Dressing, CousCous, Roasted Peanuts

Fish, Cheddar and Potato Croquettes, Romesco Sauce and Tzatziki

Roast Garlic Tarka Dhal with Crispy Crostini and Baton Vegetables

Fried Cauliflower, Panko Crumble, Toasted Seeds, Rocket, Honey and Rosemary Dressing

<u>Mains</u>

Pan Roasted Chicken Breast, Rolled Chicken Thigh, Buttery Mash Potato, Hazelnuts, Truffle Cream Sauce

Cheese and Pea Risotto Puff Pastry Roll with Carrot, Baby Potatoes, Broccoli and a Creamy Herb Sauce

Baked Sea Bream Fillets in Fish Broth, Potato Gnocchi and a Tomato, Caper and Lemon Salsa

Roast Lamb Rump served pink Boulangere Potatoes, Broccoli, Celeriac and Pumpkin Seeds

<u>Desserts</u>

Burnt Basque Cheesecake with Fresh Strawberries

Rich Dark Chocolate Ganache Tart and Creme Fraiche Ice Cream

Lemon Posset, Lemon Sponge, Biscuit Crumble and Raspberries

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