

STARTER

Toasted Walnut and Apple Bread, topped with Creamed Garlic Mushrooms

Parsnip and Cheese Pie, Pickled Salad and Maderia Vinaigrette **(GF)**

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

MAINS

Pan Fried Sea Bass, Rasin and Thyme Compote, Garlic Roasted Baby
Potatoes, White wine and Lemon Sauce, Glaze Baby Vegetables **(GF)**

Beer Braised Chicken Smoked Leek Puree, Carrot Puree, Mash, Roasted
Vegetables **(GF)**

Cauliflower Steak, Parsnip Fritters, Blue Cheese and Pistachio Butter

DESSERT

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

2 course dinner £17

3 course dinner £20

experience the art of
contemporary cuisine