

# Set Dinner Menu

January 2018

## Starters

Soup of the day

Rabbit and Beal's farm pancetta terrine with quince chutney

Homemade beetroot cured seatrout gravadlax, kohlrabi and carrot remoulade and toasted sourdough

## Mains

Trenchmore farm Wagyu bavette steak with fat cut chips and a choice of béarnaise, garlic butter or pink peppercorn sauce

Coriander and sobrasado crusted cod, spring onion pomme purée, citrus beurre blanc and garlic crisps

Homemade chestnut gnocchi, wild mushrooms, confit egg yolk with truffle, fontina and sage butter sauce

## Desserts

Key lime pie, toasted meringue, and coconut ice-cream

Selection of British and French cheeses with homemade chutney

Banana and toffee brûlée with rum raisin ice cream

£34.00

Sunday to Thursday 6.30-9.30pm

12.5% service charge will be added to your bill

We cannot guarantee the absence of any traces of nuts or other allergens, please advise staff if you have any dietary requirements