

Set Menu 2

£45.00pp

STARTER

white onion velouté (vea, gfa)

crispy shallot, herbs croutons

corn & sweet potato cake (vea, gfa)

chilli, tomato and tamarind sambal, mixed leaves

potted smoked mackerel (dfa, gfa)

pickled cucumber and radish salad, sourdough toast

chicken and leek ballotine (gfa)

roasted celeriac puree, kale, tarragon chicken jus

MAIN

herb crusted lamb rack (dfa, gfa)

smoked potato mousseline, roasted carrots, garlic broccoli, mint jus

baked fillet salmon (dfa, gfa)

seasoned baby potatoes, buttered greens, creamy lemon & garlic sauce

greek spanakopita (vea)

flaky filo pastry filled with spinach & creamy feta, on sun-dried tomato puree & house salad

DESSERT

mango sticky rice crème brûlée (dfa)

mango sorbet, toasted coconut

lemon apricot & chamomile cake (vea)

preserved roasted apricot

strawberry lychee tart (gfa)

lychee crémeux, spiced crumble

red velvet oreo cheesecake

chocolate nougatine, raspberry sorbet