

# 1539

## SAMPLE DINNER SET MENU

TWO COURSES £19.50 | THREE COURSES £24.50

\* (£4.00 supplement)

### WHILE YOU WAIT

**Mixed Olives** £3.25

**Artisan Breads** | garden herb oil, balsamic vinegar £3.45

### STARTERS

**Cream of Celeriac Soup** | pancetta crisp

**Salmon Fishcake** | citrus crème fraiche, pickled cucumber

**Chef's Black Pudding** | soft poached egg, hollandaise sauce

**Pork & Apple Terrine** | caramelized apple puree, pickled vegetables

**Goats Cheese Mousse** | pickled beetroot, smoked salt crostini

### MAINS

**Sumac Chicken** | tenderstem broccoli, pomegranate, kale, seeds

**Char-grilled 28 Day Aged Rump Steak 10oz** | mushroom fricassee, fries \*

(Béarnaise Sauce, Pepper Sauce, Red Wine Jus £2.00 each)

**Pork Steak** | fondant potato, honey roast root vegetables

**Fish Pie** | peas, salad

**Pan Fried Seabass** | sautéed potatoes, greens, sauce vierge

**Mushroom & Spinach Risotto (V)** | pink onions

### DESSERTS

**Carrot Cake** | Italian meringue, fresh cream

**Passion Fruit Cheesecake** | mango sorbet

**Bakewell Tart** | raspberries, vanilla ice cream

**Waffle** | fresh berries, vanilla ice cream

**Chocolate Fudge Cake** | Ferrero Rocher ice cream

### THE CHEESE TROLLEY

**Local, British & Continental Cheese Selection** | chutney, grapes, celery, damsel crackers

2 pieces £5.50 | 3 pieces £8.50 | 5 pieces £10.50

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information.