

BISTRO NIGHT

SATURDAY 5TH FEBRUARY

RESERVATIONS 7PM – 7.30PM

3 Courses £25 per person

STARTER

Pulled ham crockets, homemade piccalilli, warm black pudding salad

Smoked haddock kedgeree “eggs benny” (*smoked haddock, toasted sourdough, poached egg, curried hollandaise, puffed rice and pickled sultanas*)

Baked goat’s cheese and beetroot tart, beetroot and balsamic puree, red pesto and rocket

Garlic mushrooms, sourdough toast, basil pesto, parmesan and rocket

MAIN COURSE

Steamed lamb suet pudding, roast onion puree, mushrooms, spinach and red wine sauce

Seafood and sweet potato curry, poppadom, mango jam, mint riatha, toasted cashew nuts

Glazed pork belly, roast root vegetables, apple puree, creamy mash, cider and grain mustard sauce

Pan seared fillet of salmon, crushed minted peas, chorizo, new potatoes and lemon butter sauce, pea shoots

DESSERT

Baked chocolate and biscoff tart, orange curd, jaffa cake icecream, biscoff crumb

Glazed lemon posset, raspberry sorbet, pistachio shortbread

Rhubarb frangipane tart, crème anglaise

Oreo and vanilla cheesecake

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