Friday Evening Discourse Menu
28th March 2014

Starter
Portobello mushroom, roasted peppers, stilton + red wine balsamic syrup (v)
Tiger Prawn + crab cocktail, tomato jelly
Parma ham, sun blushed tomato, black olives, aged balsamic + rocket salad

Main
Breast of quail filled with its confit, spinach and buttered mash
Salmon fillet with crushed new potato, samphire, fennel + chorizo cream
Aubergine + roasted pepper gateau, mozzarella, tomato + basil sauce (v)

Dessert
Chocolate brûlée
Wild berry Eton mess, Chantilly cream + lemon meringue
British cheese board

£24.50 for 2 courses        £28.50 for 3 courses

This includes half a bottle of house red or white wine

All prices are inclusive of 20% vat
An optional service charge of 12.5% is added to your bill
Items may be changed subject to availability
Please make us aware of any dietary requirements ahead of time to allow us to design a suitable alternative where possible