Friday Evening Discourse Menu
26th September 2014

Starter
Wild Scottish mushrooms with whipped potatoes
Prawn, crab and spring onion tian with pink grapefruit dressing
Feta, walnut and spinach samosa with red pepper puree

Main
Indian spiced chicken with coconut seasoned green beans and crushed potatoes
Seared sea bream, clam chowder with pearl barley risotto and broccoli
Artichoke, cherry tomato and asparagus tart with sundried tomato pesto

Dessert
Upside down fig tart with Armagnac ice cream
Lemon shortbread and raspberry mille-feuille
British cheese board

£25.75 for 2 courses £29.90 for 3 courses

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