Bar + Kitchen

Friday Evening Discourse Menu
25th April 2014

Starter
Jerusalem artichoke, shallot tart, quails egg + glazed goats cheese
Smoked salmon, dill, red onion, caper berries + horseradish cream
Ham hock terrine, granny smith puree + piccalilli

Main
Chicken breast filled with wild mushrooms, saffron scented barley + pea risotto
Sea bream, roasted Mediterranean vegetables, new potato + lime coriander butter
Sautéed gnocchi, roasted butternut squash + rocket pesto

Dessert
Citrus fruit gratin, grappa sabayon + mandarin sorbet
White chocolate + chilli mousse filled in dark chocolate cup, pistachio shortbread
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.