Friday Evening Discourse Menu
26th Feb 2016

Starter
Split pea + ham soup
Citrus curried salmon, brown shrimp vierge + brown crab dressing
Wild mushroom, toasted brioche, poached egg + parmesan (v)

Main
Pan fried sea bass, saffron crab, crushed new potato + shellfish bisque
Butternut squash + crème fraiche risotto, rocket salad (v)
Coq au vin, creamed potato + green beans

Dessert
Chocolate brûlée, orange + poppy seed tuile
Pineapple tarte tatin, coconut + lemon grass ice cream
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