Bar + Kitchen

Friday Evening Discourse Menu
27th February 2015

Starter
Parma ham, cantaloupe melon, ginger compote, micro rocket salad + aged balsamic vinegar
Seared king scallop, minted pea puree, black pudding, smoked bacon foam + pea shoots
Butternut squash and goat cheese tart, red pepper pesto + basil oil

Main
Rump of lamb, root mash, steamed green beans + red currant jus
Pithivier of creamy wild mushroom, spiced spinach puree + honey roasted carrots
Salmon wrapped in rice paper, wasabi whipped potato, tagliatelle of vegetables + chilli honey dressing

Dessert
White chocolate terrine, pistachio, freeze dried raspberries + chilli almond biscotti
Citrus trio, blood orange sorbet, orange mousse filled in chocolate cups + tarte au citron
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
Before you order your food and drinks please speak to our staff if you want to know about specific allergens.