Friday Evening Discourse Menu
27th June 2014

Starter
Smoked salmon, deep-fried quails eggs + caper dressing
Tikka spiced chicken, cucumber + lime salad, mango puree + mint yoghurt
Asparagus + artichoke, vine cherry tomato, grain mustard dressing

Main
Cod in brown shrimp + rapeseed broth, spinach, New Jersey potatoes
Slow cooked belly of pork, sweet potato puree, braised red cabbage, apricot stuffing, sage + cider jus
Goat cheese polenta, young vegetables + salsa verde

Dessert
Pink champagne jelly, Champagne sorbet, summer berries
Red wine poached pears, vanilla bean ice cream
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