



# Bar + Kitchen

Ri

## Friday Evening Discourse Menu

28<sup>th</sup> March 2014

### Starter

Portobello mushroom, roasted peppers, stilton + red wine balsamic syrup (v)

Tiger Prawn + crab cocktail, tomato jelly

Parma ham, sun blushed tomato, black olives, aged balsamic + rocket salad

### Main

Breast of quail filled with its confit, spinach and buttered mash

Salmon fillet with crushed new potato, samphire, fennel + chorizo cream

Aubergine + roasted pepper gateau, mozzarella, tomato + basil sauce (v)

### Dessert

Chocolate brûlée

Wild berry Eton mess, Chantilly cream + lemon meringue

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*