Discourse Menu
29th April 2016

Starter
Asparagus salad with summer truffles and mascarpone
Smoked salmon with classic garnish (grated boiled egg, capers, chopped shallots and chives)
Crispy rabbit with pureed and pickled carrots

Main
Spring chicken and wild mushrooms in puff-pastry trellis, minted crushed peas, carrots and mini roast potatoes with wild garlic salsa
Cod fillet with triple cooked chips, tartare sauce and minted peas puree
Spinach, ricotta and wild mushroom rillette with creamed mushroom sauce

Dessert
Gazpacho of berries with elderflower jelly, strawberry sorbet and black pepper tuile
Apple tarte tatin, apple sorbet and apple crisps
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