Friday Evening Discourse Menu
29th May 2015

Starter
Pan seared mackerel, fava beans, roasted baby beetroot + deep fried capers
Smoked chicken tian, streaky bacon crisp + tomato foam
Asparagus salad, gorgonzola + cherry tomatoes

Main
Sea-bream on piperade, Jersey potatoes + parsley froth
Herb crusted pork fillet, slow cooked pork belly, purple French beans + sweet potato puree
Plum tomato tart tatin, poached egg, wild garlic + sorrel salsa

Dessert
English strawberry mille-feuille, whiskey sabayon
Summer pudding, clotted cream + raspberry coulis
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
Before you order your food and drinks please speak to our staff if you want to know about specific allergens.