Bar + Kitchen

Friday Evening Discourse Menu
30th October 2015

Starters
Portobello mushroom, roasted peppers, stilton + red wine balsamic syrup (v)
Oak smoked salmon, lime, honey, horseradish cream + keta caviar
Spicy beef tartar, fried quails egg + Avruga caviar

Mains
Grilled halibut, saffron mussel chowder + courgette linguini
Confit duck leg, endive, parsnip puree, green beans, fondant potato, crispy leeks + glazed cherries
Artichoke, cherry tomato tart, asparagus + sundried tomato pesto (v)

Desserts
Pear tart, frangipane + vanilla ice cream
Lemon shortbread, raspberry mille feuille + 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.