Friday Evening Discourse Menu
30th May 2014

Starter
Evesham asparagus, fried duck egg + ciabatta croutons
Tian of smoked chicken, grain mustard + chive mayonnaise, crispy pancetta
Bresaola, watercress + blue cheese dressing

Main
Poached salmon, wild garlic chowder, new Jersey potatoes + spring vegetables
Confit leg of duck, braised endive, baby carrots, fondant potato + cherry glaze
Sautéed Indian style stuffed gnocchi + spinach puree

Dessert
Balsamic marinated English strawberries, lemon sorbet + almond tuille
Chocolate brownie, vanilla bean clotted cream ice cream + raspberry puree
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