Bar + Kitchen

Discourse Menu
31\textsuperscript{st} March 2016

Starter
Watercress soup, poached egg (v)
Seared scallops, curried cauliflower puree, pomegranate dressing + crispy onions
Duck tortellini, wild mushroom + caramelised onion puree

Main
Maize fed roast chicken breast, carrot puree, braised Savoy cabbage, pancetta + fondant potato
Pan fried bream fillet, fennel, black olives + capers
Polenta ‘nuggets’, peperonata, guacamole, shallots + spicy vegetable sauce (v)

Dessert
Red wine poached pears, grappa sabayon + pear sorbet
Classic tiramisu
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