Bar + Kitchen

Friday Evening Discourse Menu
31st October 2014

Starter
Ham hock terrine + fig puree
Tiger prawn, crab and avocado cocktail, tomato jelly + avruga caviar
Spiced butternut squash soup + sage oil (v)

Main
Saltimbocca - pink veal wrapped in Parma ham, crushed Brussels sprouts, carrots + crispy polenta
Coq au vin, mashed potato + young vegetables
Stuffed aubergine with tomato salsa and parmesan crisp (v)

Dessert
Baked apples in puff pastry + calvados sauce
Dark chocolate fondant + vanilla bean ice cream
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