



Bar+Kitchen Ri

Friday Evening Discourse Menu

29th November 2013

Starters

Black tea steamed salmon, lime cream fraiche, black roe caviar + micro herbs

Grilled figs, goat's cheese + coriander salad (V)

Duck rilette, fig + apple chutney, peppered croutons

Mains

Baked Pollock fillet, prawns, broccoli sprouts, fondant potato + hollandaise sauce

Lamb confit, caramelised new potatoes + vegetables, dill + minted jus

Sundried tomato potato gnocchi, black olives, blue cheese + chardonnay crème (V)

Desserts

Panettone pudding with sambuca scented vanilla coulis + orange sorbet

Chocolate topped exotic fruit plate + pineapple sorbet

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