



**DINNER MENUS**

# Dinner Set Menus

## **Appetisers**

### **Cold Appetisers**

Smoked burrata mozzarella, picked artichoke, endive, dill, pine seed, sweet mustard dressing (mi), (su), (tn), (mu)

Rocket leaves, caramelised sweet potatoes, goat cheese, beetroot, pecans (tn), (mi), (su)

Pickled heritage beetroot, vegan mozzarella, fig, bitter leaf and pine nuts, aged balsamic v+ (su), (tn)

Rabbit terrine, onion puree, roasted hazelnuts, mustard crème, sourdough (tn), (mu), (mi), (g)

Beef carpaccio with mustard dressing, parmesan muffin, bean salad (mi), (mu), (g)

Bourbon-cured salmon, whipped horseradish, melba toast, soft herbs (g), (f), (su), (mi)

Smoked mackerel pate, baby leaves, fennel, oat crackers (f), (mi), (g)

### **Hot Appetisers**

Seven-spice crispy tofu, bird's eye chilli v+ (so), (se), (g)

Wild mushroom velouté, truffle mascarpone, crostini (mi), (g), (ce)

Hand-dive scallops, butternut squash risotto, pancetta, sage (mi), (mo), (ce), (so)

Tiger prawns, wok-fried vegetables, szechuan pepper sauce (cr), (so), (se)

Tortelloni with veal, red wine juice, truffle foam (g), (su), (ce), (e), (mi)

### **Sorbet**

#### **+ £3.50 per person**

Mango sorbet

Raspberry sorbet

Lemon sorbet

# Dinner Set Menus (Cont)

## Mains

Grilled beef fillet, fondant potato, green bean wrapped with bacon, jus (mi), (su)  
Welsh rack of lamb, salsify, nutty king oyster mushroom (mi), (ce), (su)  
Braised free-range chicken leg roulade, sun-dried tomato, shallots, mashed potato, jus (mi), (su)  
Crispy gressingham duck leg confit, celeriac puree, cavolo nero, port wine jus (mi), (su), (ce)  
Little sicily veal ossobuco, saffron risotto, gremolata (g), (su), (ce), (mi)  
Pan-fried seabass, grilled polenta cake, salsa verde, herb salad (f)  
Grilled scottish salmon, le puy lentils, baby spinach leaves, micro herbs (f)  
Miso spelt risotto, wild mushrooms, sesame v+ (g), (so), (se)  
Lentil and potato cake, spicy coconut and ginger sauce v+

## Dessert

The fortune mandarin (mi), (g), (e), (tn)  
Tiramisu slice, biscotti (g), (mi), (su), (tn), (e)  
Malted milk & irish cream tortes, chocolate sauce (mi), (su), (g), (e), (so)  
Banoffee pies, toffy sauce, chantilly cream (g), (mi), (e)  
Lemon meringue tart, raspberry sorbet (g), (e), (mi)  
Vegan raspberry & almond frangipane tart, berry coulis v+ (tn), (g)  
Coconut panna cotta, chia, mango coulis v+

## Allergen Guide

ce - celery cr - crustacean e - egg f - fish g - gluten  
l - lupin mi - milk mo - mollusc mu - mustard  
p - peanut se - sesame so - soya su - sulphite tn - tree nut