

3 COURSE MENU E35

STARTER

Finbar's Scotch Egg, sriracha mayo,
baby leaf salad, crispy onion (GFO)

Sauteed King Prawns, chilli & garlic butter,
sourdough croute, micro parsley (GFO)

Moroccan Hummus Flatbread, grilled
Mediterranean Vegetables, confit garlic
yoghurt dressing (VG)

MAIN COURSE

Roast Chicken Breast, pomme puree,
creamed leek & spinach, mustard veloute
(GF)

Pan Fried Cod Loin, potato & bacon terrine,
marsh samphire, white wine sauce (GF)

Potato Gnocchi, sauteed wild mushrooms,
baby spinach, basil pesto dressing (GF) (VG)

DESSERTS

Baked Stem Ginger Cheesecake, lime curd,
wild berry compote

Fresh Fruit Pavlova, wild berry coulis (GF)
(VG)

Chocolate & Orange Mousse pot, shortbread
crumb (GF)