

*The*  
**GRANARY**

# FEASTING MENU

£33 per person

## SHARING DIPS, CRUDITÉS & FLATBREADS

The perfect sharing starter for the table with a selection of dips and garlic flatbreads

Fava bean hummus (ve/gfo)  
Confit courgette & peas (ve/gfo)  
Garlic & herb yoghurt (v/gfo)  
Preserved tomato ezme (ve/gfo)

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## THE MAIN EVENT

Choose one from the following -

### Slow Braised Lamb

Slow cooked Lamb Shoulder, cracked wheat Pilaf, blackened cabbage, mint & coriander chutney

### Chargrilled Castlemead Chicken

Oregano, garlic & chilli marinade, grilled green chillies, hung yoghurt, old bay fries (gfo)

### Kale Wrapped Day Boat Fish

Giant cous cous, coconut adobo sauce, coconut sambal, sweet pickles (gfo)

### Twice Cooked Aubergine Dahl

Makhani dahl, coconut yoghurt, crispy buckwheat, coriander (ve/gfo)

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## DESSERTS

### Chocolate Mousse

Chocolate tuile, caramac ice cream, honeycomb (gf)

### Harveys Bristol Cream Trifle

Cherry jelly, almond cake, tonka custard

### Slow Cooked Pineapple

Lime granita, coconut sorbet (ve/gf)

(vg) vegetarian (ve) vegan (gfo) gluten free option

Please advise your server of any dietary requirements

£10 per person deposit required to secure the reservation

A full pre-order is required 7 days before the reservation