

SPRING PARTY MENU

3 COURSES £34 *per person*

STARTERS

Thyme-roasted beetroot

Cornish Windrush goat's cheese • lovage pesto • pumpkin seeds *v*

Leek soup

 oyster mushroom • crispy shallots *ve*

Woodland-reared Sussex ham hock terrine

Plum chutney • toasted sourdough

MSC Cornish butterflied sardines

Suffolk new potatoes • spring onions • Colman's English mustard

MAINS

Label Anglais free-range chicken fricassée

Bramley apple • tarragon • chestnut mushroom

MSC cod cheeks

 chickpeas • roasted peppers • harissa

Spiced *lamb style* moussaka

 aubergine • tomatoes • spices *v*

Whole Cornish sole

 Café de Paris butter

King oyster mushroom souvlaki flatbread

 za'atar • feta • tzatziki *ve*

Sirloin steak & chips

 10oz (£8 supplement)

(Café de Paris butter, Romesco sauce or red wine jus £1.50)

Outdoor reared • native breed • grass fed

Side orders are available to order separately

PUDDINGS

Honey & thyme pudding

 crème fraîche *v*

Pineapple carpaccio

 toasted coconut • lemongrass • ginger *ve*

Stewed Yorkshire rhubarb cheesecake

v

Single origin dark chocolate mousse

 70% dark chocolate • nut brittle *v/nuts*

British Isles cheese plate (£5 supplement) Nordic crispbread • plum chutney