

## **AUTUMN WEEKDAY DINNER MENU**

3 COURSES - £38.00

£12.00 supplement to include our recommended wine pairing

### **PRE-STARTER**

#### **STARTERS**

CURRIED CAULIFLOWER SOUP

Shetland Mussels, Sea Purslane

CHICKEN AND LEEK PRESSING

Creamed Chestnuts, Concorde Pear, Sage

HEN OF THE WOODS ✓

Peas, Runner Beans, Garlic Potato

#### **MAIN COURSE**

PAN FRIED STONE BASS

Pilau Rice Stuffed Baby Squid, Chickpea and Saffron Ragout

ROAST PORK LOIN

Pork and Ginger Faggot, Butternut Squash, Pancetta

SATAY CAULIFLOWER ✓

Pak Choi, Carrot and Cumin, Peanut Crumb

#### **SIDE DISHES** £5.00

New Potatoes, Horseradish, Pickled Red Onion

Runner Beans, Peas, Lemon & Parmesan

Grilled Courgette, Rocket & Almond Salad

#### **PRE-DESSERTS**

#### **DESSERTS**

CARROT CAKE

Candied Walnut, Orange Braised Carrot, Vanilla Ice Cream

PINEAPPLE TART TATIN

Rum Raisin Ice Cream

CHEESE SELECTION

3 Cheeses, Apple Chutney, Sesame Cracker

#### **COFFEE, TEA & SWEET TREATS** £5.00

Selection of Coffee and Teas