# SAMPLE THREE COURSE MENU

#### **STARTER**

HALLOUMI FRIES, SRIRACHA HONEY + SESAME

CHICKEN CROQUETTE, BUTTERMILK MAYO, CHIPOTLE + SUNDRIED TOMATO DRESSING

POPCORN SHRIMP, KOREAN MAYO, PICKLED GINGER + SESAME

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## MAIN

LOIN OF LAMB + BRAISED SHOULDER, TAHINI BAKED ROMANESCO + ZA'ATAR ROAST CARROT, HUMMUS, GREEN TAHINI + HARRISA HONEY

WILD GARLIC CHICKEN KYIV + MAC 'N' CHEESE, PURPLE SPROUTING + WILD GARLIC PESTO

BAKED COD FILLET, ASPARAGUS + JERSERY ROYALS, SALSA VERDE

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## **DESSERT**

SUMMER BERRY PAVLOVA, POTTERNE HONEY + PISTACHIOS

CHOCOLATE BROWNIE + PARFAIT, CHOCOLATE + CARAMEL MOUSSE

SICILIAN LEMON MERINGUE TRIFLE

#### £42.50 PER PERSON

ALLERGEN INFO – PLEASE ALWAYS INFORM A MEMBER OF OUR TEAM OF ANY ALLERGIES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS CAN BE LISTED ON OUR MENU. DETAILED ALLERGEN INFORMATION IS AVAILABLE ON REQUEST. OUR FISH DISHES MAY CONTAIN SMALL BONES, PLEASE TAKE CARE. WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES.