



Evening Menu 18th April 2024  
*Level 1 Chef Diploma Extravaganza!*

**First Course**

Bacon & avocado Caesar salad (E, G, F)

Fresh pasta with salmon gravadlax & a warm dill and mustard dressing (E, F, MU, G)

Onion bhaji, chilli jam & spiced aubergine chutney. (ML, E, MU) VN

**Main Course**

Plaice Dugléré with minted Jersey Royals & tender stem (F, M, C, SD)

Braised Steak Jardinière served with tender stem and marquise potatoes. (C, M, E, SD)

Vegetable Biryani, crispy egg, green chutney (N, SD, M, E, G) V

**Dessert**

Lemon tart with blueberries and edible flowers. (M, G, E) V

Steamed jam pudding & crème Anglaise. (M, E, G) V

Chocolate & amaretto cheesecake, hazelnut praline, (M, N, G) V

Petit fours – meringues & truffles (M, E) V

**Allergens**

**C** Celery, **CR** Crustacean, **M** Milk, **E** Eggs, **F** Fish, **G** Gluten,  
**L** Lupin, **MU** Mustard, **ML** Molluscs, **N** Nuts, **PN** Peanuts,  
**SD** Sulphites, **SY** Soy **SY**, Sesame **S**, **VN** Vegan, **V** Vegetarian.

3 courses £19.95  
2 courses £17.95

Items on the menu are freshly prepared and further allergen information is available.  
All bookings are subject to availability and late changes.