

# Menu C

## Starters

Trio of beetroots, whipped goats' cheese, sun dried tomatoes, red chard, aged balsamic (v) (gf)

Tuna niçoise salad, baby potatoes, crisp leaves, herb vinaigrette (gf) (df)

Chicken and duck terrine, apple chutney, focaccia croutes, (gf) (df)

Seared mackerel fillet, fresh peas, radish, pea shoots, chive oil (gf) (df)

## Mains

Fillet of beef, brandy peppercorn sauce (gf)

Sea bream fillet, tarragon, and dill compound butter (gf)

Duo of pork (tenderloin and belly), maple and star anise glaze (gf)

Wild mushroom and black truffle ragu (v) (can be ve)

All main courses served with dauphinoise potatoes and baby vegetable bundle

## Desserts

Mango and passionfruit torte, raspberry gel, fresh pomegranate

Baked chocolate cheesecake, chocolate shard, burnt orange

Strawberries and cream Mille-feuille

Banoffee stack, caramel, chocolate ganache, mascarpone cream (gf)

**2 courses - £40    3 courses - £45**

