## RESERVE YOUR TABLE FOR THE <br> Dusientines Dueckend Friday $14^{\text {th }}$ February to Sunday $16^{\text {th }}$ February Choose any three courses for $£ 35$ per person

## STARTERS

## MUSSELS

lightly curried sweet potato \& leek chowder, chive \& scallion, crusty bread ( $\mathbf{G}, \mathbf{C e}, \mathbf{S d}, \mathbf{M o}, \mathbf{D}$ )
HAM HOCK \& FREE-RANGE EGG TERRINE
horseradish and heritage beetroot slaw, pea shoots and artisan croutes ( $\mathbf{G}, \mathbf{C}, \mathbf{E}$ )
FILO BASKET OF CHARRED RED PEPPER
vine cherry tomato \& goat's cheese, harissa \& roquette (G, D Sd)
CHEF'S FISH PLATTER TO SHARE
mustard \& dill ceviche of salmon, Provençal prawns, crispy capers, cod \& whiting fishcake, salsa verde, salmon \& lemon rillette, keta \& cucumber ( $\mathbf{F}, \mathbf{S d}, \mathbf{M u}, \mathbf{C}, \mathbf{D}, \mathbf{E}, \mathbf{G}$ )

## MAINS

## HEREFORDSHIRE RIB EYE STEAK

beer battered onion rings, ox cheek \& mushroom duxelle stuffed tomato, hand cut chips (G, SD, Ce)
CORIANDER CRUSTED HAKE FILLET
shellfish \& spinach risotto, char grilled baby leeks, salt \& pepper squid rings ( $\mathbf{G}, \mathbf{F}, \mathbf{D}, \mathbf{C}, \mathbf{C e}, \mathbf{M o}$ )
CUMIN ROASTED ROOT VEGETABLE WELLINGTON
fine beans \& puy lentils, vegetarian gravy (Ce, G, D, Sd)
GUINEA FOWL KIEV
pancetta dauphinoise, thyme buttered curly kale, parsley \& walnut pesto beurre blanc (G, D, E, N, Sd)

## DESSERTS

PINEAPPLE \& LIME CREME BRULEE
coconut biscotti, mango jelly ( $\mathbf{D}, \mathbf{E}, \mathbf{G}$ )

## CHEF'S SELECTION OF CHEESE

celery, apple, biscuits, homemade chutney ( $\mathbf{D}, \mathbf{G}, \mathbf{C e}, \mathbf{S d}$ )

## DARK CHOCOLATE \& WALNUT BROWNIE

banana ice cream, glazed bananas, white chocolate sauce ( $\mathbf{S}, \mathbf{G}, \mathbf{D}, \mathbf{E}, \mathrm{N}$ )
SEVEN DEADLY SINS TO SHARE
champagne \& raspberry posset, kahula fudge, passion fruit martini, white chocolate kirsch cherries, Italian meringue, gin \& tonic drizzle cake, Malteser rocky road (D, Sd, G, S, G, E)

