

## DINNER

Two Courses £32 Three Courses £36 Tuesday until Saturday 6.30-8.30pm

### ONE ROASTED COD CHEEKS

*chorizo and butterbean ragout, parmesan crisp*

### HOMEMADE BLACK PUDDING

*feta bon bon, butternut squash, Szechuan pepper and orange oil*

### SMOKED EEL, SMOKED SALMON AND HORSERADISH ROULADE

*caper, dill and avocado*

### CRISPY POTATO AND GOAT'S CHEESE CANNELLONI

*beetroot chutney, watercress and walnut (v)*

### CHICKEN AND POTATO PRESSE

*liver mousse, pickled plums, pan d'épice, pistachios*

### TWO TAMARIND GLAZED DUCK BREAST

*sweet potato purée, pomegranate, feta and mint*

### FILLET OF BEEF

*fondant potato blue cheese croquette, beetroot purée,*

*red wine and thyme sauce (£4 supp.)*

### TRIO OF PORK

*roasted garlic purée, savoy cabbage, sherry vinegar and bay leaf sauce*

### ROASTED FILLET OF MONKFISH

*grilled leeks, gem lettuce, shellfish and tomato sauce*

### ROASTED CAULIFLOWER AND GRILLED HALLOUMI

*butternut squash, mustard cream, puff pastry (v)*

### THREE WARM TREACLE TART

*honeycomb, vanilla, pecan tulle*

### SELECTION OF BRITISH CHEESES

*quince jelly, dehydrated malt loaf (£3 supp.)*

### CHOCOLATE, PASSION FRUIT AND LIME DOME

*passion fruit curd, lime ice cream*

### WHITE CHOCOLATE

*blueberry and lemon*

### PEANUT CARAMEL CHEESECAKE

*caramel ice cream, peanut brittle*