

3 COURSES WITH GLASS OF BUBBLES £30

Starters

Chilled gazpacho soup, black olive tapenade & sour dough croutons (VG)
Watermelon & burrata cheese, freekeh, spring onion & herb salad (V)
Coriander cured salmon, celery, pickled mustard seeds, coriander yoghurt
Duck croquettes, sauce gribiche, hazelnut & pea shoot salad

Mains

Summer vegetable risotto, lovage pesto & shaved fennel salad (V)
Scottish seatrout, red quinoa, English peas, bacon & caramelized onion
Corn fed chicken breast, sweetcorn puree, grilled baby gem
Steamed sea bream, tender stem broccoli, chili & orange butter sauce

Sides

£5 each

Steamed tender stem broccoli
Triple cooked chips, Mash potatoes
Green beans & crispy shallots, Buttered Heritage carrots, tarragon

Desserts

Raspberry parfait, Suffolk peaches, almond oat crumble (V)
Honey crème brûlée, dark chocolate & rosemary biscotti (V)
Red velvet brownie, raspberry sorbet, pistachios (VG)
Selection of cheeses, grapes, quince & crackers (suppl. £5)