EVENTS SET MENU A

£55 PER PERSON

STARTERS

Roasted pumpkin soup, lovage oil (Vg)

Grilled mackerel, cucumber & white radish salad, toasted sesame dressing

Chicken & ham terrine, apple, mustard mayonnaise, endive & sourdough toast

Frisee, endive, celery, pear & fennel salad (Vg)

MAINS

Runner bean & wild mushroom fricassee, chicory, shallot & watercress, rye flat bread

Seared sea bass, pak choy, tamarind & coconut, black tapioca crisp, chilli jam

Pan roasted chicken breast, fondant potato, Jerusalem artichoke, kale, chicken jus

10oz chargrilled sirloin steak, confit plum tomato & grilled mushroom, pickled shallot (£8 supplement)

Served either Medium or Well Done

SIDES

All £6
Skinny fries, herb salt
Fine beans, shallots & garlic
Frisee & endive salad, grain mustard vinaigrette
Buttered new potatoes

SAUCES

All £4 Peppercorn Béarnaise Chimichurri

DESSERT

Chocolate & coffee cake, mascarpone, coffee ice cream

Peach frangipane slice, toasted almond, apricot sorbet

Lemon posset, blackberry, brandy snap

Cornish Yarg, glazed fig, honeycomb, oatcakes (£4 supplement)