

3 course meal £50

Starter

Sweet corn chowder with corn bread.

Chicken liver parfait, green apple & onion chutney, toasted brioche.

Smoked salmon with horseradish crème fresh.

Twice baked keens chedder soufflé with oyster mushroom.

Main

Wild sea bass, sauté new potatoes, wild mushroom & watercress velouté.

Lamb rump, courgette Provençal, honey lavender jus.

Angus sirloin steak, shallot and herb sauce.

Sweet potato, spinach & ricotta pie.

(All served with parmentiere potatos, honey glazed carrots & tenderstem broccoli.)

Dessert

Chocolate pot de crème, salted caramel shortbread.

Apple sticky toffee pudding with vanilla ice cream.