



Gold Cup Menu

Friday 15th March 2019

Starters

Green polenta, smoked tomato kale pesto, goats curd, olive crumb (V)

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Gin cured salmon, fennel pollen, pickled cucumber and shaved fennel, avocado and lime puree

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Chicken liver parfait, fig and liquorice chutney with grilled house focaccia

Mains

Vegetarian moussaka with rocket, basil, mozzarella, olive salad, fenugreek and harissa dressing (V)

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Ras al hanout spiced Pollock, crushed poy lentils, aubergine puree, salted lemon, spinach, saffron aioli

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Corn fed chicken supreme, black truffle, peas a la francaise, potato fondant and jus

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Maple glazed pork fillet, smoked and glazed cheeks, mustard pomme puree, savoy cabbage

Dessert

Three scoops of ice cream

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Chocolate mousse, poached cherry compote, hazelnut praline, vanilla ice cream

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Rhubarb and vanilla cheesecake, gingernut base, roasted rhubarb

£25 for 2 courses

£28 for 3 courses

(Please book as places are limited)

Food Allergies and Intolerances: Before you order your food and drinks, please speak to our staff if you would like to know about any of our ingredients. (v)-vegetarian dish