



BARRISTER'S MENU

This menu is served with a selection of breads and a choice of coffee or tea with chocolates

Pre-order required

2 courses - £26.50

3 courses - £30.00

STARTERS

Prosciutto Ham with an apple & celeriac remoulade

Duo of Smoked Salmon & Beetroot Gravadlax with basil crème fraîche

Roasted Root Vegetable Soup (v)

MAIN COURSES

Roast Breast of Chicken with an exotic mushroom, cream, garlic & red wine sauce

Fillet of Salmon with a white wine, cream & grain mustard sauce

Ricotta, Beetroot and Truffle Tortellini (v) with broad bean and semi-dried tomatoes in a cream, white wine & fresh horseradish sauce

All mains served with a selection of roast new potatoes, green beans, mange tout, sugar snaps, asparagus, wilted spinach and red chard

DESSERTS

Warm Apple Tart with pouring cream

Chocolate & Raspberry Tart with a brandy cream sauce and raspberry purée

Cheese Board with a selection of biscuits, fruit, and chutney

£5pp

An optional service charge of 12.5% will be added to parties of five or more, which goes directly to the team who serve you. All prices include VAT at the current rate. All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available.

