*3 course dinner, including 1 of each option below*

Starter:

Mackerel escabèche, Ham hock terrine, prune & date chutney, sourdough toast Cauliflower and tonka beans soup, crème fraiche

Main:

Pan fried sea bream fillet,crushed ratte potatoes Confit duck leg, braised puy lentils Parsley and white onion risotto

Dessert:

Pear Belle-Helene, candied almonds Chocolate fondant, vanilla ice-cream, chocolate sauce Selection of house sorbet & ice-cream

AND two glasses of wine