

# LOVE AT FIRST BITE

Accompanied by live Jazz standards.



## STARTERS

### Wild mushroom toast

Toasted brioche, pecorino

### Heritage beetroot salad

Winter leaves, pear, clementine & toasted chestnuts

### Prawn & smoked salmon cocktail

Beer sourdough

### Chicken liver parfait

Caramelised onion chutney, toasted brioche

## MAINS

### 8oz sirloin steak

Grilled tomato, peppercorn sauce, watercress, chips

### Chicken Kiev

Chervil butter, rainbow chard, mash potatoes

### Chalk stream trout

New potatoes, samphire & sea beets

### Wild mushroom & spinach risotto (vg)

Vegan mozzarella, truffle oil

## DESSERTS

### Dark chocolate mousse

Raspberry compote, honeycomb, fresh berries

### Chocolate & salted caramel tart

Vanilla ice cream

### Raspberry & white chocolate cheesecake

Raspberry coulis, white chocolate curls

### British cheese selection (v)

Pitchfork Cheddar, Long Clawson Stilton, Bath Soft, celery, quince jelly, seeded crispbread





Tonight's just about good food, a few drinks, and some proper time together.

We've put together a set menu using fresh, seasonal British ingredients, with dishes that keep things simple and satisfying.

Take your time, enjoy each course, and make a night of it.

We're proud to be championing British farmers and producing fresh food sustainably. Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance. An adult's recommended daily allowance is (2000 Kcal). Vegetarian (v) Vegan (vg)

