

: : Chefs' WHITES

A night with The Grill by Tom Booton
Thursday 21st March

SNACKS

Crispy shemjis, mushroom

Stuffed 'beef tartare' potato

Laminated brioche with chicken liver parfait & duck liver

STARTER

Squid bolognese a la Koffman

MIDDLE

Sea bass, wild garlic, peas

MAIN

Loin of lamb, chorizo, white asparagus, morels, red pepper ketchup

Mixed leaf & asparagus salad for the table with pickled courgettes & feta

DESSERT

Chocolate & blood orange bar, hazelnut ice cream



01473 382500

All dishes can be adjusted to meet dietary needs where appropriate please
request GF, DF and Vegan alternatives when making a reservation

(V) Vegetarian (N) May contain nuts (Vg) Vegan