

WHITES

Thursday 29th February

£30 2 course | £35 3 course

Canapes on arrival

Bread with seasonal whipped butter

STARTERS

Jerusalem artichoke veloute

Lamb belly, anchovy, salsa verde

Cured seabass, avocado, pickled vegetable salad

MAIN COURSE

Venison, wild mushroom, celeriac

Brill, mussel, agretti

Butternut squash, gnocchi, cavolo nero (V)

DESSERT

Chocolate delice, coffee, hazelnuts (N)

Rhubarb, blood orange, frangipane, creme fraiche (N)

Banoffee souffle

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

