

## WINTER MENU 2019

# CANAPÉS <br> Beetroot, walnut and kale pesto puffs v <br> Caper potato cakes with lemon crème fraiche and smoked salmon © <br> Smoked tomato soup with cheddar toasties v <br> <br> STARTERS <br> <br> STARTERS <br> Potato and leek soup v <br> with collard greens, pangritata and Rye bread (Can be made vG) <br> <br> Squid ink bread <br> <br> Squid ink bread <br> topped with treacle yoghurt and gin and beetroot cured salmon (can be made ${ }^{\text {©F }}$ ) <br> Potted mushrooms <br> with pesto bread, asparagus and walnut mixed leaf salad 

## MAINS

Pork belly roulade
with apple remoulade, sautéed greens, peas and leaks, dauphinoise potatoes and red wine sauce
(can be made ${ }^{\text {GF }}$ )
Duck breast
with beetroot buckwheat, mushroom, kale and cherries

## Butternut, celeriac and chestnut pie

With herby rocket sauce, parmesan roasted cauliflower and charred onion
VG Vegan
v Vegetarian
GF Gluten Free

Please inform us of any dietary requirements, allergies or intolerances and we can adjust the menu to suit your needs.

## Steve James

A MODERN DINING
E X P E R I E N C E

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## DESSERT

Dark chocolate mousse
with orange (can be made ${ }^{\mathrm{VG}}$ )

## Blackberry panna cotta

with blackberry jelly and dark chocolate

## Earl grey lemon meringue cake

With white chocolate

## PETIT FOURS

## Cranberry curd tartlet <br> v

Pistachio and raspberry friands v
(can be made ${ }^{\text {vG }}$ )
Pomegranate and prosecco jellies ©F

PRICE PER PERSON
3 Courses £48
4 Courses £54
5 Courses £60

GF Gluten Free

