# Restaurant Week Menu

**Three Course Pre Fixe Menu - 52**



## STARTERS

**Cheddar IPA Beer Dip**

Sea salt pretzel bites

**Dynamite Shrimp Lettuce Leaves**

Match stick cucumber - carrot sesame slaw, sweet chili-sriracha-honey aioli

**Poblano Chicken Chili**

Onion, white beans, chicken stock, dark chili powder, sour cream,
shredded cheddar, tortilla strips

**Harvest Salad**

Poached pear, baby kale, goat cheese, dried cranberries, candied walnuts, orange vinaigrette

## MAIN COURSE

**Rosemary Marinated Coulotte Steak**

Herb roasted fingerling potato, dijon asparagus, parmesan cream sauce

**Chicken Saltimbocca**

Crispy prosciutto, sage, garlic, linguine, red wine-butter sauce, lemon, parsley

**Boneless Pork Tenderloin**

Brown sugar brûléed smoked sweet potato, grilled broccolini, bourbon glaze, onion jam

**Pan Seared Arctic Char**

Corn - risotto, tomato provencal, dill beurre blanc

**Vegetable Stew in a Puff Pastry**

Onion, sweet potato, corn, mushroom, thyme,
creamy thickened vegetable stock, arugula demi salad

## DESSERTS

**Flourless Chocolate Tort**

Frangelico whipped cream, fresh raspberry, mint

**Pumpkin Tea Bread**

Cinnamon cream cheese icing

**Banana Foster Martini**

Vanilla wafers, rum flambé bananas, caramel sauce, sea salt

## DRINKS

**A Sage Decision**

Grangers vanilla vodka, pear nectar, sage simple syrup, lime juice, Prosecco topper - 14

Kendal Jackson Special Select Chardonnay - 12 / 45

One Stone Pinot Noir - 12/ 45