

S17 BISTRO NIGHTS

JUNE/JULY 2021

MENU

STARTERS

Chicken liver parfait|sweet & sour cherry|brioche & garden salad

English Asparagus|crispy hens egg|rapeseed mayonnaise (V)

*Salmon, cucumber & spring onion terrine|wasabi oyster mayonnaise|
rye bread crisps*

MAINS

*Moss Valley belly pork|smoked pig cheek croquette|bbq pineapple|
apple slaw*

*Roast supreme of chicken|thyme rosti|carrot & anise puree|asparagus|
roast chicken gravy*

*Lightly smoked sea trout|thai coconut broth|bok choy|spring roll
Cajun cauliflower|feta croquette|bbq pineapple|apple slaw(V)*

DESSERTS

*Glazed lemon tart|Yorkshire clotted cream|raspberry &
elderflower sorbet*

Apple & cinnamon doughnuts|vanilla bean custard

Chocolate marquise|orange|macadamia

Handmade truffles

£30 per person