

FEBRUARY FRIDAY NIGHT DINNER

SMALL PLATES

Gambas al Ajillo – Portavogie Prawns fried in Butter with Chilli, Garlic & Parsley, served with 'Knead & Prove' Sourdough £9

Bay Tree Waldorf Salad £7

Clonakilty Black Pudding & Roasted Fennel Croquettes with Celeriac Remoulade & Apple Sauce £9

Sweet Potato & Napa Cabbage Okonomiyaki with Pickled Ginger & Dipping Sauce £8

Chicken Liver Pate with Orange & Onion Chutney & Toasted Wheaten Bread £8

Triple Cooked Potato Wedges with Spicy Hilbeh Mayonnaise £5
(starter or main course sides)

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BIG PLATES

Griddled Venison Fillet with Red Wine & Blueberry Sauce, Pickled Walnuts, Sautéed Cavolo Nero & Pancetta and Fondant Potato £26

Pan Fried Hake with a Lemon, Caper & Green Peppercorn Relish, Grilled Baby Gem and a Sweet Red Pepper Risotto £21

Roast Supreme of Chicken with Crumbed Cumberland Sausage, Grilled Baby Leeks, Potato Puree and Tarragon Jus £18.50

Leek, Parsnip & Dart Mountain Banagher Bold Cheese filled Corn Pancakes with a Warm Fennel & Cherry Tomato Salsa £16

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PUDDING

Bay Tree Crumble with Vanilla Ice Cream £6

Cinnamon Scone Bread & Butter Pudding with Rum Custard & Ice Cream £6

Chocolate & Cointreau Pave with Blood Orange Compote & Almond Praline £6