

FRIDAY NIGHT DINNER

1st March 2024

SMALL PLATES

Lamb Albongidas in a Spicy Tomato Sauce with Toasted Almonds and Bay Tree Fennel Bread £8

Duck & Tarragon Croquettes with Saffron Aioli and an Orange & Watercress Salad £8

Mushrooms Sautéed in Sherry with Garlic & Chilli, served on Toasted Sourdough £8

Home Smoked Trout Salad with Shaved Fennel & Roasted Cherry Tomatoes and a Yoghurt, Tahini & Lemon Dressing £8

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

Patatas Bravas £5 (starter or side order)

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BIG PLATES

Braised Hannan's Beef Brisket 'Bourguignon' with Celeriac & Truffle Mash, Honey & Thyme Roasted Root Vegetables and Mushroom Gremolata £22

Monkfish Sautéed in Vermouth with Pancetta, Portavogie Prawns, Fennel, Red Pepper & New Potatoes £23

Jerk Marinated Supreme of Chicken with a Charred Corn & Potato Cake, Tomato & Chipotle Salsa and Okra £19

Risotto 'Primavera' with Watercress, Spinach & Mustard Leaf, served with Rocket, Nettle & Walnut Pesto and an Avocado, Scallion & Red Pepper Salad £16

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PUDDING

Bay Tree Crumble with Vanilla Ice Cream £6

Blueberry & White Chocolate Cheesecake with Blueberry & Vanilla Compote £6

Sticky Pecan Pie with Whiskey Ice Cream £6