

# MAY FRIDAY NIGHT DINNER

## SMALL PLATES

Potted Portavogie Prawns and Home-Smoked Trout with Preserved Lemon & Herb Relish and Toasted Bay Tree Fennel Bread £8

Crispy Pork Belly with Crunchy Beansprout Salad and Kewpie Dressing £8

Watercress Houmous with Toasted Pumpkin Seeds, Mint & Capers and Crunchy Fried Flatbread £7

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

Triple Cooked Potato Wedges with Spicy Hilbeh Mayonnaise £5

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## BIG PLATES

Griddled Picanha Steak with Churrasco Sauce, Sweet Potato Puree, Oregano & Lemon Onion Rings and Polenta Chips £25

Trout a La Grenobloise – Trout Fillets cooked in Butter with Lemon, Capers, White Wine & Parsley, served with Persillade Potatoes & Spinach £24

Confit Chicken (Wings & Whole Leg) with Crispy Skin, Garlic & Rosemary Roast Potatoes, Sherry & Mushroom Sauce and Griddled Radicchio £18

Gorgonzola & Baked Potato Gnocchi with Wild Garlic Pesto, Asparagus and Home Dried Tomatoes £17

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## PUDDING

Bay Tree Crumble with Vanilla Ice Cream £6

Medovik - Slavic Honey Cake £6

Orange & Cardamom Creme Brûlée with Black Pepper Shortbread £6