



## Seasonal Supper

Wednesday 22 September

### To Start

Leek & potato soup, whipped cream, chives (v)

Marinated foie gras, French bean salad, toasted hazelnuts

Salt & pepper squid, lime, chilli & coriander

### Main Course

Crispy pork belly, hispi cabbage, black pudding & sage

Moules Mariniere, French fries

Risotto of butternut squash, goats' curd and rosemary

### Desserts

Vanilla crème Brûlée, lavender shortbread

Roasted plums, spiced ginger crumble, coconut sorbet

A selection of English cheeses, celery, grapes, chutney & biscuits

**2 Courses £12.50**

**3 Courses £15.50**

**If you have any intolerances or allergies, please speak to a member of our team  
and they will be happy to advise**

