

# SPRING GROUP MENU

## IN THE BEGINNING

### ROAST PLUM TOMATO SOUP

Basil puree, parmesan fritters



### CHICKEN AND PISTACHIO TERRINE

Apricot and thyme chutney

### TITANIC HOT SMOKED SALMON

Pickled vegetables, juniper and Gin

### BAKED GOATS CHEESE CROTTIN

Aubergine, roasted pepper, focaccia crouton, rocket



## THE MAIN EVENT

### CARAMELISED SHALLOT TART TATIN

Garlic puree, dressed salad



### GARLIC & LEMON THYME

### ROTISSERIE CHICKEN

Spring onion potato croquettes, French style peas, broad beans, crispy pancetta

### WARM SEABASS SALAD

Gem hearts, baby potatoes, French beans, sun blushed tomatoes, soft boiled egg, crispy anchovies and tapenade

### BRAISED BEEF AND TOMATO RAGOUT

Hand rolled pappardelle, rocket, parmesan

## FROM THE GRILL

All steaks are British Herd, dry aged for 28 days, served with triple cooked chips, roasted plum tomato, Portobello mushroom and baby watercress.

10oz DRY AGED SIRLOIN - 7 supplement

## TO FINISH

### DECONSTRUCTED STRAWBERRY ETON MESS

Strawberry and basil sorbet, Swiss meringue

### APPLE AND BLACKBERRY FRANGIPANE TART

Vanilla ice cream

### HAZELNUT AND BLUEBERRY MILLE FEUILLE

Blueberry sorbet

### CHOCOLATE AND CARAMEL FONDANT\*

Peanut ice cream

\* Waiting time will be 20 minutes as the fondant will be served hot.

UPLIFTING!

25 - 2 courses

30 - 3 courses

Dishes suitable for vegetarians.

All information on ingredients which may cause allergy or intolerance can be found by scanning the above QR code. If you have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

