



Term 4 Dinner Menu

Supporting Fairtrade fortnight

(27th February – 2nd April)

Starters

Chicken liver parfait, smoked bacon jam, brioche

Torched potato and goats cheese terrine, beetroot pesto, apple, walnuts

Escabeche of Lyme Bay mackerel, mixed leaves, rapeseed aioli

Main courses

Roast supreme of chicken, chorizo cassoulet, polenta.

Pan-fried sea bream, crayfish écrassé, beurre blanc

Thai green vegetable curry, steamed rice (v)

Desserts



Fairtrade chocolate fondant, honeycomb, glazed bananas



Vanilla seed panna cotta, chocolate tuiles, red berry sorbet

Mini cheeseboard, fruit chutney, biscuits

£17.00 per person for three courses

Please note we are only able to accept cash payment