

31 January and every Thursday in February 2019

Starters

Wild mushroom soup with truffle oil and chive crème fraiche

Thai fish cakes, cucumber and daikon salad, chilli soy and lime dressing

Parma ham with celeriac remoulade, capers and balsamic vinaigrette

Main courses

Pan-fried gnocchi, butternut squash, warm sage and brown butter dressing
Fillet of black bream, Mediterranean vegetables, cocotte potato, saffron cream
Braised blade of beef, pomme mousseline, roast shallots with a herb crumb

Desserts

Spiced rum-poached pineapple, coconut ice cream, sweet pistachio and coriander pesto

Cheese and biscuits, malt loaf and homemade chutney

Dark chocolate marquise, caramelised bananas and vanilla cream

£17.00 per person