

5 Course Tasting Menu
Saturday 8th September @ 7.30pm

With

Live Music with Duncan Mizen

Upbeat & Soulful Acoustic Music with a Twist

Our Head Chef has created a 5 Course Tasting Menu to be enjoyed whilst listening to the fantastic Duncan Mizen

Coquilles St Jacques Scallops, Pancetta, Cheese Gratin

Guinea Fowl & Goose Liver Terrine Puy Lentil, Sherry Vinaigrette

Poached Lemon Sole Avocado & Lobster Mousse, Red Curry Foam

Pan Fried Duck Breast Confit Duck Roll, Pickled Plums

Chocolate Fudge, Crème Caramel, White Chocolate Confit

Tea & Coffee

£39.95 per head