APPRENTICESHIP THURSDAY———

SPECIAL SET MENU

2 Course £25 / 3 Course £30

Starters

CRISPY TEMPURA PRAWNS

Served with a Pickled Cucumber Salad & a Sesame and Kimchi Sauce

VENISON RAGU FRITTERS
With Grated Parmesan

WILD MUSHROOM BRUSCHETTA Served with Herb Oil

Mains

PAN SEARED SALMON Served with a Pink Peppercorn Hollandaise, Roasted New Potatoes, Tender Stem Broccoli and finished with Lemon

CONFIT DUCK LEGS
Served with Beetroot Fondant, Potato Skin Crisps and Sweet Orange Sauce

CHICKPEA AND TOMATO BHUNA Served with Fragrant Coconut Rice

Dessert

CRÈME CARAMEL Served with Candied Orange and Tuile

PEAR AND WANUT TARTE TATIN with Clotted Cream Vanilla Ice Cream

MISO MARSHMALLOW
With a Sesame and Dark Chocolate Brittle