



## LATE WINTER PARTY MENU

3 COURSES £34 per person

## **STARTERS**

Chestnut mushroom soup ve

Devon organic mutton bombas croquette of organic mutton  $\cdot$  aioli  $\cdot$  bravas sauce

Chicory & poached pear salad Devon blue - Dijon dressing - walnuts v/nuts

South coast mackerel Asian slaw

## MAINS Side orders are available to order separately

North African spiced lamb style mince flatbread ve

Cottage cheese (ve) - sweet & sour onions - garden herbs

MSC smoked haddock & free-range poached egg

Kale potato cake • wholegrain mustard sauce

Shepherd's pie Haye Farm organic mutton · vintage farmhouse Cheddar

Jerusalem artichoke & chestnut mushroom fricassée

Lussmanns pilsner • cream • purple potatoes

Chalk Stream trout basil & olive ratatouille

Organic sirloin & chips 10oz (£8 supplement)

(Café de Paris butter £1.50)

Soil Association Approved - native breed - pasture fed

## **PUDDINGS**

Bread & butter pudding Barnet ice cream v

Single origin dark chocolate mousse 70% dark chocolate • nut brittle v/nuts

Pineapple carpaccio toasted coconut • lemongrass • ginger ve

Sticky date & ginger pudding toffee sauce - Barnet ice cream v

RESTAURANTS WITH BARS