

GOURMET DINNER MENU

£39.95 per person

Starter

Chefs soup of the day, sourdough bread

Smoked haddock scotch egg, celery root remoulade

Fig and gorgonzola tart tatin, fennel slaw, candied walnuts (V)

Rabbit and duck terrine, smoked apple relish, crostini, watercress and juniper salad

Second Course

Broad bean arancini, toasted cashews and sage crisp

Main Course

Slow cooked lamb pot pie, lamb cutlet, celeriac mash, glazed carrots, kale, redcurrant jus

Pan roast breast of chicken, mini kiev, pomme anna, seasonal vegetables, thyme sauce

Squash and marrow cannelloni, spinach cream, roasted heritage beetroot, wild rocket (V)

Pan roast supreme of hake, potato rosti, crayfish butter, pickled girolles

Dessert

Trio of cherry Bakewell tart, cherry and ginger sorbet and cherry mousse

Dark chocolate and cardamom cheesecake, damson ripple ice cream, lemon gel

Vanilla poached pear, pear and saffron sorbet, blackberry fruit pastilles

Local cheeseboard, crudities, chutney and biscuits

Finale

Coffee, tea and petit fours

Allergen information

Our kitchen uses a variety of ingredients, including nuts.

For all allergen information please ask your server.

(V) – vegetarian.

Service is not included but if you would like to make a donation towards the work of The Clink Charity please use the envelopes provided on the tables or text CLNK33 and the amount £5, £10, £20, etc. to 70070.