

GOURMET DINNER MENU

Four courses plus a mocktail £39.95

Mocktail

Amuse bouche

Starter

Smoked haddock Scotch egg, celery root remoulade

Pigeon, black pudding, smoked bacon lardon salad, poached quails egg

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

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

Grilled fillet of Turbot parsley and wild mushroom cream, crushed purple potato, samphire

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

Dessert

A collection of chocolate, damson ripple ice cream (v)

Trio of cherry - Bakewell, cherry and ginger sorbet, cherry mousse (v)

Local cheese board, crudités, chutney and biscuits (v)

A selection of homemade ice creams and sorbets (v)

Tea or filter coffee

Allergen information

Our kitchen uses a variety of ingredients, including nuts.

For all allergen information please ask your server.

(v) – vegetarian.

We are unable to accept tips but if you would like to show your appreciation for the food, service and experience please make a donation towards the work of The Clink Charity using the envelopes provided or text CLNK33 and the amount £5, £10, £20, etc. to 70070.