

GOURMET DINNER MENU

£39.95 per person

Starters

Soup of the day served with homemade bread (V)

Pork and apricot terrine served with roast shallot puree and radish salad

Pigeon breast served with a chicory, pine nut and orange salad

Blue cheese millefeuille with celery and celeriac, black olive tapenade and fried pickles (V)

Second Course

Curried scallop and radish served with pea gel

Broccoli and stilton arancini, smoked garlic and tomato puree served with freshly grated Pesatore mozzarella (V)

Mains

Pork belly served with black pudding mash, crackling, cavolo nero and creamed paprika jus

Poached and roasted chicken, served with fondant potato, trio of root vegetables and a thyme jus

Roast vegetable tarte tartin served with a watercress, roast nuts and seeds (V)

Loin of cod served in a curried cockle broth with Jerusalem artichoke

Desserts

Beetroot and ginger cheesecake served with cucumber and mint syrup

Chocolate mousse served with walnut praline and marshmallow ice cream

Saffron poached pear served with pistachio and brown sugar ice cream and shortbread

Local cheeseboard served with chutney, crackers and celery

Finale

Speciality teas/coffees served with 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.