

Cabaret & Cabernet Menu

Starters

Carrot & Cumin Soup
confit orange, herb oil (G)(VE)

Warm Salad of Barbary Duck Leg (**£5 supplement**)
sweet potato, crispy kale, chilli (F/S)

Chicken Liver & Cognac Mousse
carrot, apricot, spelt bread (G/MI/SD)

Poached Southcoast Hake
lobster bisque, pickled fennel (CR/F/S/MI/SD)

Mains

Roasted rump of lamb (**£7 supplement**)
braised shoulder, BBQ courgette, black garlic, pomme fondant (E/C/MU/SD)

Seared Stone Bass
spinach & potato brinjal, wild mint yoghurt (F/MI/MU/SD)

Braised Pearl Barley
watercress velouté, English asparagus, poached hens egg (G/E/SD) (VEO)

Breast of Maize Fed Chicken
white bean & tarragon cassoulet, chicken sauce (MI/SD)

Desserts

'Rhubarb & Custard'
steamed rhubarb sponge, crème anglaise, rhubarb & white wine syrup (G/E/MI/SD) (V)

Lemon & Ginger Delice
sauce suchard, chocolate & miso ice cream (S)(VE)

Whipped Chocolate Cremeux
yoghurt, mango, passionfruit (S/E/MI) (V)

Selection of British Cheeses (**£6 Supplement**)
apricot chutney, grapes, biscuits (G/MI/SD)