

GUEST CHEF NIGHT - BRADLEY STEPHENS, EX-STUDENT (EAGLE AND CHILD, RAMSBOTTOM)

£30 per person

Starters

Tempura Argentinian prawn Curry sauce, chive oil and coriander cres

Pork fillet sausage roll Apple puree and pickled shallots

Roast beetroot Whipped goats cheese, salted granola, pickled beetroot, rocket and sorrel

Mains

Pan roasted celeriac Fennel almond salad, celeriac veloute, puree and chive oil

Flat iron steak Stuffed roscoff onion, dripping fondant, celeriac purée and tarragon chicken sauce

Pan roasted cod Curry sauce, batter scraps, potato puffs, pea purée and chive

Desserts

Crème brûlée Rhubarb compote and ginger biscuit

Lemon panna cotta Candied lemon, meringue and lemon balm

> Cheese plate Honeycombe and crackers





WINE & DRINKS

WHITE WINE	125 _{ml}	175 _{ml}	Bottle
Sauvignon Blanc, CYT Central Valley, Chile Stylish Chilean Sauvignon showing zippy acidity, lots of fresh fruit flavours and an appealing floral character	£2.50	£3.50	£13.50
Bella Modella Pinot Grigio	£2.75	£3.75	£14.25
ROSÉ WINE			
Bella Modella Pinot Grigio Rose	£2.75	£3.75	£14.25
RED WINE			
Cabernet Sauvignon, Le Sanglier de la Montagne Rich and fruity with hints of spice	£2.75	£3.75	£14.75
CYT Merlot Packed with smooth cherry and raspberry flavours	£2.95	£4.25	£15.95
SPARKLING			
Prosecco Casa Defra	_	_	£14.50

BYOB - Bring your own wine bottle - £5 corkage per bottle (wine glasses provided)

BAR DRINKS	V	
Bottled Beer 330ml		£3.50
Cider 330ml		£3.25
Pepsi Max / Coke 330ml		£1.50
San Pellegrino (Orange/Lemon) 330ml		£1.50
Still / Sparkling Mineral water		£1.20