

January Pop-Up

ON ARRIVAL

To Drink:

Glass of Tinwood Blanc de Blancs

Amuse Bouche:

Confit Duck Rillettes on Toasted Sød Bread
Courgette Roll with Sweet Chilli & Spring Onion Cream
Rosario & Stuffed Pepperdew
Halloumi, Watermelon & Smoked Sea Salt
Crab Arancini with Pea Purée

MAIN COURSE

Pan Roasted Fillet Steak
dauphinoise potatoes, onion purée, roasted onion, lemon &
garlic fine beans and courgette, red wine jus

Chipotle Spiced Fried Cauliflower
butterbean puree, lemon & garlic fine beans and courgette,
warm romesco sauce

DESSERT

Roasted Pineapple, Spiced Rum Cake, Coconut Sorbet, Toasted
Coconut, Rum & Raisin Syrup

£50 per person