

## Bubble Night Dinner Menu

Home Cured Salmon, Fennel and Orange

Whipped Chicken Liver Parfait, Croute, Red Onion Marmalade

Crab and Pickled Kohlrabi Tian

Beetroot and Walnut Salad (VG)

Heritage Tomato Salad with Feta (V)

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Half Garlic Lobster, Fries, Herb Salad

Braised Feather blade, Mash, Roasted Carrot, Sauce Bourguignon

Crispy Pork Belly, Fondant Potato, Cavolo Nero, Caramilised Apple, Red Wine Sauce

Charred Hispi Cabbage, Tomato Fondue and Vegan Mayonnaise (VG)

Roasted Cauliflower, Cous Cous, Pine Nuts, Raisins and Pistachio Pesto (VG)

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Gin and Bitter Lemon Sorbet (VG)

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Chocolate Torte, Apricot Puree (V)

Crème Brûlée, Brown Butter, Shortbread (V)

Almond Pannacotta, Raspberry Coulis, Granola (VG)

£75 per person

All fish may contain bones. \*CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

\*\*\*Please inform your server if you have allergies or dietary requirements\*\*\*