



## BIB GOURMAND MENU

3 course menu £30

### STARTERS

- Chilled Charentais melon soup, fresh almonds & mint v \*
- Salad of heritage tomatoes, whipped goat's cheese, romesco sauce v\*ⓧ
- Smoked ham hock & chicken terrine, walnut purée, toasted ciabatta♦\*

### MAINS

- Fillet of sea bream, Baby Lou potatoes, tomatoes, basil & courgette purée\*
- Breast of Suffolk chicken, charred sweetcorn, kale, popcorn & Madeira jus\*
- White miso-glazed aubergine, courgette, harissa potatoes, spring onion v\* ⓧ

### SIDE ORDERS (£.5 each \*v)

Chips/Baby potatoes/Green beans/Tenderstem broccoli/Mixed leaf salad

### DESSERTS

- Burnt Basque cheesecake & orange segments v\*
- Cornish Yarg, seeded spelt cracker, onion & apple chutney v\*
- 3 Scoops homemade ice creams & sorbets) v\*
- (Vanilla / Chocolate / Strawberry) (Apricot / Black cherry / Passionfruit)

Tuesday - Saturday: 12pm-2pm  
Tuesday - Thursday: 6pm-8pm  
Friday & Saturday: 5.30pm-6:30pm



v Vegetarian / ⓧ Can be made vegan / ♦ Contains pork / \*Gluten Free or can be made gluten free upon request

*Please let the manager know of any allergies or dietary requirements  
An optional gratuity of 12.5% will be added to your bill*