

'TOUR'MET NIGHT



Menu

Bread and olives

Starters

Salmon & cucumber tartare

miso, coriander, sesame and potato (gf)

Wood pigeon

black pudding, pear, stilton and fig

Pressed celeriac & black garlic terrine

celeriac puree, celeriac crumb, pickled mushroom (v)

Maining

Pan-fried sea bass

artichoke, new potato, broad bean, shrimp & caper butter (gf)

Asparagus & pea risotto

pecorino, lemon, watercress (gf)(v)

Steak & Boot Beer pie

spring onion mash potato, creamed cabbage, gravy

Salmon & lentil capresse salad

poached salmon, tomato, mozzarella, lentils, beetroot, basil (gf)

Desserts

Sticky toffee pudding

caramel, date, crème fraîche ice cream (v)

Lemon meringue

curd, fennel, meringue, blackcurrant sorbet (v)(gf)

Strawberry & mascarpone parfait

strawberry textures, white chocolate (gf)(v)

Selection of homemade ice creams

house fudge, berries (gf)(v)

(v) suitable for vegetarians (gf) gluten free please note: most dishes can be adapted to offer a gluten free option, please ask staff

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.