

Cabaret Menu

Roast butternut squash & apple soup

Smooth chicken liver pate, toasted brioche, apple & pear chutney.

Charred tender stem broccoli, Romesco sauce, toasted almonds, chilli oil

Thinly sliced air cured ham (coppa) creamed goats cheese, rocket salad

St Ives smoke house salmon, pickled cucumber, beetroot crème fraiche

Traditional roast Turkey breast, duck fat roasties & creamed potato, trimmings.

Roast lamb rump, pressed potato rosti, fricassee of peas, pancetta bacon & leeks, Rosemary & redcurrant sauce.

Pan fried Wild Sea bass fillet, creamed potato, lemon beurre blanc sauce, tender stem broccoli & Carrot.

12hr Braised featherblade of beef, truffle creamed potato, carrots & cavolo nero, celeriac puree, Malbec red wine sauce.

Cashew nut & cranberry nut roast, wild mushroom gravy, vegetable selection

Char grilled dry aged Sirloin steak, chips, pepper sauce, rocket salad, roast tomato & mushroom (£5supp)

2 Course menu £ 35

Selection of desserts available @ £7.50

