



Paris & Millie

8th May

Amuse

Miniature Ramen bowl, with warm chicken broth, quail eggs, shiitake mushrooms and egg noodles (v)

Starter

Roasted butternut squash filled pasta, with a sage butter sauce and pine nuts

Fish Course

Grilled fillet of sea bass with braised courgette and local grilled asparagus marinated with honey and thyme
– sauce beurre blanc, and dill oil

Main Course

Braised Daube of beef with red wine, button mushrooms, lardons of bacon, button onions with purple sprouting broccoli, pickled carrots and pomme puree

Dessert & Filter coffee

Crème Brulee with a compote of raspberries and strawberries and a polenta biscuit

£29.50

