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K I T C H E N

BY CLEVERCHEFS

To Start

Thai crab cake, asian salad, pomegranate molasses dressing

Soup de jour with bread

Ham hock croquette, piccalilli gel

To follow

Sea bass lemon puree, samphire, fennel, dill oil

Cauliflower, cumin pie, garlic mash, crushed pea

Pan roasted chicken breast, Moroccan lentil, baba ghanoush

To Finish

Chocolate tart, blueberry, mint conduit

Sticky Toffee Pudding, Butterscotch sauce, vanilla ice cream

Textures of Banana, burnt banana, banana, cake, ice cream

Two courses £13

Three courses £16

Please make your server aware of any allergies or food intolerances before ordering.