Level 3 Dinner

12th May

Amuse Bouche

**Starter**

Kedgeree Arancini (with seaweed & Dill Butter)

Cured chorizo & mozzarella tart oven roasted vine tomatoes & basil

Summer vegetables & smoked duck salad, honey and lime

**Mains**

Char grilled pork loin sautéed greens, sweet potato and apple salsa

Grilled Mackerel, roasted fennel, heritage carrots, duchess potatoes, herb butter

Wild mushroom & truffle with butternut galette spiced vegetable crisp roast garlic sauce

**Dessert**

Neapolitan mousse with honeycomb

Chocolate lava cake

Marinated mixed Summer berries, brandy snap basket & Chantilly

Coffee or Tea

£24.95

**Please make your server aware of any allergies or dietary requirements**

**Menu items subject to change and availability**