

Post Lecture Supper Menu Tuesday 9th July 2024

Starters

Courgette and parmesan soup with crispy kale (vg, gf*)

Goat's cheese and caramelised onion tart, mixed leaves (v)

Ham hock rillettes with brioche toast and fruit preserve

Mains

Butternut squash and ricotta cheese tart, salad leaves (v)

Pork belly, apple puree, potato fondant, charred broccoli (gf)

Seared fillet of sea bass, bacon and pea velouté, Hasselback potatoes (gf)

Desserts

Raspberry and pistachio tart (v)

Classic crème brulee, shortbread biscuit (v, gf*)

Sticky toffee pudding, butterscotch sauce, cinnamon ice cream (v)

2 course £25

3 course £30

(v) Vegetarian

(vg) Vegan (vg*) Vegan available on request

(gf) Gluten free (gf*) Gluten free available on request