

# Upcoming Events:

## August 'Summer Harvest' Tasting Menu Evening

***Saturday 30<sup>th</sup> August***

One Night Only "Summer Harvest Tasting Menu Evening" Join us for an evening to celebrate the flavours of summer. Showcasing fresh, vibrant, seasonal ingredients from different regions. August is peak summer harvest and boasts some of the most flavourful ingredients of the year, we are celebrating this season with a 6-course tasting menu, for the price of **£39pp**. *This menu is a one off, and will be the only menu served on the evening.*

***Tomato & Red pepper Gazpacho***

*Basil cress*

***Seabass Ceviche***

*Walnut, Grape, Celery, Yoghurt, Apple*

***Sweetcorn Risotto***

*Pepper, Spring Onion, Balsamic, Curry Popcorn*

***Braised Lamb***

*Spiced Aubergine Ragu*

***Strawberry Pavlova***

***Grilled peach***

*Buttermilk Pannacotta, Honeycomb & Raspberry*

## September 'Showcasing The Tasting Menu'

**Wednesday the 3<sup>rd</sup> and Friday the 5<sup>th</sup> and 19<sup>th</sup> of September**

For selected dates every month we show off our Tasting Menu, on our 'Showcasing The Tasting Menu Evening'. A 6 course menu, 5 savory dishes and 1 sweet, selected from our monthly a la carte menu. Offered for **£39pp** on these evenings (*Usually £66*). This will be the only menu available on the night (*allergies and dietary requirements will be adjusted for*).

***Pickled Mackerel***

*Beetroot and Chilli Salad*

***Stuffed Tomato***

*Peppernata, Capers, Pesto, Pine Nuts*

***Bubble and Squeak Croquette***

*Poached Egg, Hollandaise*

***Haddock***

*Fennel, Potato, Chorizo Cream, Dill*

***Braised Beef***

*Horseradish Risotto, Sauce Vierge*

**Baked Vanilla Cheesecake**

*Blackberry Sorbet*

## **Rip up the Rule Book Wine Night**

**Friday 26<sup>th</sup> of September**

We will be welcoming John Linton From our Wine Supplier Grape Passions for an evening of matched wine to food but this time with a twist. We will be ripping up the rule book and matching Fish with Red wine and Meat with White Wine.

**£49pp**

**Fish and Chips**

**Salmon, Peperonata Stuffed Tomato**

**Sirloin, Shallot Tart Tatin**

**Eton Mess**

## **October 'Showcasing The Tasting Menu'**

**Friday the 3rd and 17th of October**

For selected dates every month we show off our Tasting Menu, on our 'Showcasing The Tasting Menu Evening'. A 6 course menu, 5 savory dishes and 1 sweet, selected from our monthly a la carte menu. Offered for **£39pp** on these evenings (*Usually £66*). This will be the only menu available on the night (*allergies and dietary requirements will be adjusted for*).

**Tabbouleh**

*Yogurt, Pistachio, Pomegranate*

**Smoked Duck Terrine**

*Pear Chutney, Ciabatta*

**Butternut Squash Risotto**

*Blue Cheese, Rocket, Candied Pecans*

**Sea Bass**

*Cauliflower Couscous, Caramelized Cauliflower*

**Breaded Chicken**

*Tolleshunt Major King Oyster Mushroom Tagliatelle, Truffle*

**Crème Caramel**

*Rum Poached Oranges*

## **Halloween Menu**

### **Friday the 31<sup>st</sup> October**

Halloween Themed Evening Join us on Friday 31st of October for a spooky themed menu. £39 Per Person

**Brain Soup**

Pumpkin, Blue Cheese, Walnuts, Vermicelli

**Into The Darkness**

Squid Ink Tagliatelle, Mushrooms, Scallops, Charcoal

**Bloody Or Burnt To A Crisp**

Fillet, Beetroot, Potato

**Grave Stones**

Chocolate Fondant, Vanilla Ice Cream, Raspberry

## **Cheese and Wine Night**

### **Friday the 14<sup>th</sup> of November**

After a long break we are pleased to announce we are hosting another cheese and wine evening. A glass of Fizz on arrival followed by 6 cheeses and 6 wine. Arrive for 7pm for a 7:30 start or if you would like to come at 6-6:30 we will have a single course main course offering for those who want to eat before the cheese. Lot's of fun, terrible cheese jokes and a competition! £35pp

