

Psychic Supper

Monday 17th July

6.30pm for 7pm

Starters

Herby tomato gazpacho ^(v)

Chicken, tomato and chorizo terrine with chutney and toasted sourdough

Charred mackerel with beetroot, pickled cucumber and a white chocolate sauce

Mains

Moroccan braised lamb shank served with apricot and pistachio cous cous

Baked cod loin served with minted pea purée, straw potatoes and scraps

Watercress risotto with goats' cheese and toasted pine nuts ^(v)

Desserts

Rocky Road brownie served with chunky chocolate ice cream

Poached strawberries with champagne sabayon

Tart au citron served with raspberries

Followed by a demonstration of mediumship by Steven Treadaway

Three courses £26.95

Head Chef: David Arnott

(Gratuities at your discretion)

Please advise staff if you have any food allergies or intolerances. We will do all we can to accommodate your dietary requirements, however cannot guarantee that foods do not contain traces of any allergens.