



# *Barrister's Menu*

2 COURSES £30 • 3 COURSES £35

## *Starters*

- **Smoked salmon** with mixed leaf salad and lemon basil oil
- **Chicken & brandy parfait** with tomato & rhubarb chutney, rocket salad and rapeseed oil
- **Tomato & basil soup** with basil oil (V)

## *Mains*

- **Salmon supreme** with beetroot, apple, lemon & rapeseed oil dressing
- **Chicken breast** with red pepper & tomato coulis with basil lemon oil
- **Cauliflower tomato & cheese tart** served with asparagus, sugar snaps peas, green beans, spinach and roasted baby potato (V)

*All mains are served with green beans, sugar snap peas, asparagus, wilted spinach.*

## *Desserts*

- **Chocolate and raspberry tart** with raspberry coulis
- **Fresh fruit salad** with English Borage honey
- **Lemon tart** and rhubarb syrup

*This menu is served with a selection of artisan bread and butter, still and sparkling water and a choice of tea or coffee and truffles.*

### **PRE ORDER REQUIRED**

*Parties of 30 or more must provide name place cards and a food order with associated names. Alternatively all guests must dine from the same pre-selected menu.*

All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Fish may contain bones. V = suitable for vegetarians. All prices include VAT at the current rate. An optional service charge of 12.5% will be added to your bill, which goes directly to the team who serve you.