

# Hally's

## *Private Dinner - Menu 2*

*£34 for three courses*

### *Starter*

Jerusalem artichoke soup with black garlic crisp & toasted sourdough

Pigeon breast with sautéed wild mushrooms & sweetcorn pancake

Grilled mackerel with crab, fennel, heritage tomato & parsley oil

### *Main*

Mediterranean vegetable risotto with tomato sauce, mozzarella & basil

Pan-fried sea bass with cannellini beans, grilled baby artichokes, sundried tomatoes, Parma ham & watercress

Seared duck breast with stir-fried vegetables, crispy noodles & sesame soy sauce

### *Sides (£3.50 each)*

Rocket & Parmesan with balsamic vinaigrette

Sprouting with garlic & chilli

Mixed salad with lemon vinaigrette

Skinny fries (add truffle)

### *Dessert*

Homemade ice creams: vanilla, chocolate chip cookie & peanut brittle

Individual lemon tart with crème fraiche

Pistachio & Belgian chocolate brownie with vanilla ice cream

Guests with allergies & intolerances should make a member of the team aware before placing an order for food or beverages.

Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.