

MAINS

Pan-seared sea bass fillet, prawn and fennel samosa, samphire,
pernod curried cream

Braised pave of beef, butter mash, heritage carrot, crispy shallots,
chianti jus

Confit of old spot pork, bubble and squeak croquette, green beans,
cider and sage jus

Roasted chicken, orzo pasta paella with prawns and chorizo, pimento
syrup, herb olive oil

Butternut, spinach and pimento wellington, basil mash, vegetable
parcel, red wine sauce

Pan-roasted salmon, crushed new potatoes, braised leeks,
champagne and chive cream

Forest mushroom gnocchi, griddled asparagus, aged parmesan,
tarragon sauce, rocket

Shank of lamb, sweet potato mash, creamed savoy, essence of
rosemary

Pan-roasted chicken filled with provencale vegetables, fondant
potato, merlot and shallot jus

Pea and broad bean pearl barley risotto, lemon and tomato dressing,
micro herb salad

Chef in Thyme