



**DINNER MENU £80**

**STARTERS**

*Homemade Focaccia, Olive Oil & Balsamic Vinegar*

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*Mushroom Arancini, Fresh Truffle Emulsion*

*Roasted Chicken & Winter Vegetable Broth*

*Beef Carpaccio, Confit Shallots, Hazelnuts, Truffle Oil, Melba Toast*

*Goose Liver Pate, Challah Toast, Apple Chutney (Supplement £12 per person)*

**MAINS**

*Breaded Confit Lamb Shoulder Fritter, Minted Mushy Peas, Rosemary Jus*

*Chargrilled 300g Rib Eye Steak, Peppercorn Sauce (Supplement £5 per person)*

*Pan Roasted Sea Bass, Caponata & Polenta*

*Glazed Roasted Aubergine & Harissa Braised Chickpeas*

**SIDES**

*Chef's Vegetable Selection*

**DESSERT**

*Molten Chocolate Fondant & Vanilla Ice Cream*

*Lemon Tart & Berry Compote*

*Sticky Date & Banana Pudding & Caramel Ice Cream*

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**Spiced Winter Tea**



Tish Dairy Free Restaurant

*A discretionary 15% service charge will be added to your bill and fairly distributed among all staff  
Please inform us of any allergies or if you require detailed information regarding the ingredients used in our dishes  
All wines and some cocktails may contain sulphites or other allergens*