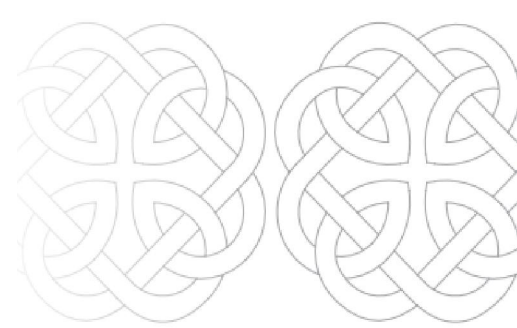


Bisque bar & brasserie



GIN MASTER CLASS

DINNER MENU

Friday 16th February 2019

Gin cured salmon

pickled cucumber lime and tonic jelly, micro rocket

Cream of cauliflower soup

truffle and parmesan crouton

Chicken liver parfait

rhubarb chutney, toasted brioche

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Chicken supreme

cannellini bean chorizo and tomato stew

Seared cod fillet

tiger prawn and potato broth

Chargrilled chicory, goats' cheese bon bon

candied walnuts, beetroot puree

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Eton mess

lemon and gin curd, raspberries

Trio chocolate brownie

orange sorbet

Isle of mull cheddar

plum chutney, apple lardons, oatcakes

Please tell your server if you have any allergy or dietary requirements. Please be aware our kitchen does contain nuts and other allergens. A full list of any allergens in our menu dishes is available on request.