

RACKS

bar and kitchen

Set Menu B

Starters

Cream of cauliflower soup topped with sautéed wild mushrooms & truffle oil

Sesame seed & thyme crusted goat's cheese salad with a roasted tomato dressing

Scallops wrapped in pancetta on a leek purée with coral ragu

Mains

Rosemary & garlic braised lamb steak with honey glazed shallots, dauphinois potatoes and a red wine jus. Served with seasonal vegetables

Roasted vegetable polenta with Provençale sauce and freshly shaved parmesan

Whole baked sea bass stuffed with chorizo & herbs and finished with basil & lemon oil. Served with seasonal vegetables and dauphinois potatoes

Desserts

Orange & white chocolate cheesecake

Pancake apple-pie with vanilla whipped cream

Hot chocolate fudge cake with vanilla ice cream

2 courses £16.95 3 courses £19.95

Set menus only available for groups of 20 or over. No mix and match with other menus.

An optional 10% service charge will be added to your bill.