

Evening Menu April 2014

To start

Kent pear, walnut, dolcelatte & rocket salad

Smoked mackerel & salmon pate
served on sea salt crostini & a dressed rocket salad

Wild garlic and spring nettle soup
served with fresh spelt bread (gluten free)

Smoked duck breast
served with our own Damson port sauce and black Russian toast

Main

Oven roasted sea bass
served on a bed of spinach & spicy puy lentils with a lemon balsam dressing
With twice cooked sweet potato wedges

Braised belly of pork
served with pomegranate & blood orange sauce
on a bed of wholegrain mustard mash & creamed celeriac (gluten free)

Mixed bean cassoulet with a mixed roasted nut crust
served with a balsamic baby leaf salad & toasted spelt loaf (gluten free)

Beef wellington
wrapped in home made shortcrust
served with rosemary roasted potatoes & buttered baby carrots

Chicken & halloumi Slouvaki
served with Moroccan cous cous, pine nut salad & Tzatziki

Dessert

Pink grapefruit & blackberry Eaton mess
served with brown sugar meringue & chantilly cream (gluten free)

Bloomsburys gluten free double chocolate marbled brownie
served with fresh raspberries and chocolate sauce

Rich sticky toffee pudding
served with homemade butterscotch sauce & clotted cream

Kent bramley apple & rhubarb oat crumble
served with fresh cream or custard