

# Set Dinner Menu

2 Courses – 25 | 3 Courses – 31

## Starter

Pan Seared Cod Cheeks, Saffron Bisque, Beurre Noisette

Peri Peri Chicken Thigh Skewer, Churrasco Aioli, Charred Corn

Venison Carpaccio, Raspberry Vinaigrette, Parmesan, Crispy Capers, Truffle Emulsion

Muhammara, Dukkah, Pickled Shallot, Nigella Seed Flatbread | vg

## Main

Cornish Mussels, Clotted Cream & Cider Sauce, Smoked Bacon, Cristal Bread

Bone in Pork Chop, Swiss Chard, Pumpkin Purée, Salsa Verde

Glazed Baby Aubergines, Muhammara, Pickled Shallots,

Dukkah | vg

## Dessert

TWC Doughnut, Dulce de Leche, Caramelised Apple Compote, Cinnamon Sugar | v

Baked Chai Rice Pudding, Demerara Crust, Brown Butter Gelato, Plum Compote | v

Mulled Poached Pear, Oat & Brown Sugar Crumble Cranberry Sorbet | vg

v | Vegetarian

vg | Vegan