



SPRING PARTY MENU

3 COURSES £36 *per person*



STARTERS

Watercress soup pine nut & rocket pesto *ve*

Paté de campagne red onion & apple chutney

Rustic, country-style outdoor-reared pork pâté

MSC North African spiced cod cheeks 'Nduja • feta • spring onion

Devon blue cheese & poached pear salad hazelnuts • endive • Dijon dressing *v*

MAINS *Side orders are available to order separately*

MSC smoked haddock spinach • poached egg • mustard sauce

Confit organic Hays Farm lamb shoulder tenderstem broccoli • anchovy & shallot dressing

Free-range Corsican chicken creamy harissa sauce • spinach • shallots • black olives

Wild mushroom gnocchi sun-dried tomatoes • cavolo nero • mushroom cream *v*

MSC Grilled red bream smoked aubergine • cherry tomatoes

Spiced *lamb-style* mince flatbread cream cheese *(ve)* • sweet & sour onions • garden herbs *ve*

28 day dry-aged, Hereford beef sirloin (10oz) (£10 supplement)

Crispy onion rings • fries • watercress • peppercorn sauce

PUDDINGS

Rhubarb cheesecake stem ginger syrup

Bread & butter pudding crème anglaise *v*

Pineapple carpaccio toasted coconut • lemongrass • ginger *ve*

Dark chocolate mousse 70% dark chocolate • honeycomb *v*

Devon Blue cheese (50g) boozy prunes • oat cookies *v*

LUSSMANN'S

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