



CLIFFHANGER

TRIBUTE MENU

TO START

Tuscany Vegetable & Butter Bean Soup (GFO)(V)(VG)
Bloomer bread

Chicken Liver Parfait (GFO)
Gooseberry chutney, focaccia

Smoked Mackerel & Caper Pâté (GFO)
Herby salad, horseradish crème fraiche, sour dough

Confit of Heritage Tomato, Mozzarella, Black Olive Crumb (GF)
Balsamic & basil dressing

TO FOLLOW

Roast Sirloin of English Beef (GF)
Roasted shallots, pancetta, chestnut mushrooms & red wine, creamed potatoes

Roast Fillet of Cod (GF)
Fondant potato, cockles, clams & samphire, butter sauce

Confit Of Duck Leg (GF)
Chorizo & borlotti bean cassoulet, green beans

8oz Sirloin Steak (GF)
Triple cooked chips, cherry vine tomatoes, Café de Paris butter
(£6.50 supplement)

Polenta Cake (GF)(V)(VGO)
Wild mushrooms, baby spinach, blue vinny, cider reduction

TO FINISH

Toffee & Date Pudding
Honeycomb ice cream

Raspberry & Frangipane Tart
Raspberry sauce, crushed meringues

Dark Chocolate Torte
Dark chocolate sauce, redcurrants

English Cheese Board (GFO)
Dried figs, quince jelly, fudges biscuits
(£4.00 supplement)