

Tennerfest Menu 2015

Starters

Poached quail, pancetta, potato, pumpkin

Smoked salmon and crab, cauliflower, Cox's apple

Fine tart of haloumi, aubergine, smoked tomato

Main courses

Dingly Dell pork belly, creamy mash, pork cheek, pickled pears

Sea bream, squid ink, Roscoff onion, baby artichoke, sweet potato

Wild mushrooms and spinach, pearl barley, tarragon beignet

Desserts

Vanilla cream, textures of apple and blackberry

Chocolate, banana, salted caramel

Stilton and cheddar plate with Jersey black butter

£17.50 Two courses

£20.00 Three courses

Available for dinner only