

CONTEMPORARY BRITISH MENU

Muze Bouche:

Gazpacho shot with side nibble of pureed broad beans on homemade olive oil bread.

Starter:

Liver parfait and red onion marmalade with homemade sough dour bread.

Mains:

Oven baked cod wrapped in smoke salmon, served on a bed of rocket and homemade pesto, with home sundried tomatoes and cous cous.

Pudding:

Lovely pavlova made from free range eggs and whatever fruit is in season.

Coffee with the richest homemade chocolate truffles ever!