

STARTERS

Prawn bisque, white crab, chive & lemon Twice-baked goats cheese & chive souffle, toasted walnuts (V) Chicken liver parfait, chicken skin, fresh fig & hazelnut (GF)

MAINS

Moules frites, white wine, garlic & cream, aioli & sourdough Duo of lamb, belly & rump, dauphinoise, pea and lettuce ragoût (GF) Poached chicken ballotine, wild mushroom fricasse, pancetta, thyme jus (GF) Roasted butternut squash, caramelised onion & roquefort galette (V)

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DESSERTS

Blackberry delice, dark chocolate & pistachio Salted caramel & hazelnut choux bun, orange liqueur (V) Selection of French cheese & biscuits

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یرآی Tea & Coffee included **3 Courses £19.00**

Please advise your server of any allergies or intolerances on arrival. Thank you.





ART OF ORCESTERSHIRE OLLEGE