

PLATES & CO

Friday's Inspiration Menu

Our Chef is passionate about food & finds inspiration from varied sources.

Much like Art he believes great gastronomy is driven by an impulsive thought or emotion which is translated through great produce onto the plate which is his canvas for you the diner.

Every Friday evening, we capture these inspired moments and offer our constantly changing & never repeated 3 course 'Inspiration Menu'

This menu is only available to our special pre-booked food lovers

This week's Menu....

'Fish 3 ways'

King prawn with watermelon
Smoked salmon, sourdough toast
Salt Cod brandade, soft poached egg

125ml Los Coches Viognier - Valle Central, Chile

Lamb

The rack & rump chargrilled, the shoulder slow cooked & encased in shoe-string potatoes. Red bell pepper & lamb stock juices

125ml Gouguenheim Malbec - Mendoza, Argentina

Rum & Coconut

Rum & raisin upside down pineapple cake. Coconut panacotta & frozen white chocolate

125ml Pfeiffer Rutherglen Muscat - Rutherglen, Australia

£35 per person

£55 per person with wine