



MAD MONDAY AT DISH

Jugs of tap water will now be charged at £1 –
this money will go to Motor Neurone Disease – our chosen charity for this month

Starters

- Thai style butternut squash, sweet potato, coconut and coriander soup
- Game terrine with apple and date chutney and toasted brioche
- Smoked salmon on a spring onion and potato pancake with chive crème fraiche
- Grilled goat's cheese and Mediterranean vegetable Crostini with a balsamic reduction
- Sauté black pudding and potato salad with crispy Pancetta and a soft poached egg

Main Courses

- Chargrilled pork cutlet with dauphinoise potato, buttered Savoy cabbage and a sage jus
- Confit of duck leg with bubble and squeak, glazed vegetables and a cranberry jus
- Fillet of salmon on an asparagus and pea risotto with grilled courgettes and sauce Vierge
- Grilled cod on roasted Mediterranean vegetables with wilted rocket and sun blushed tomato pesto
- Baked cannelloni with wild mushrooms, ricotta cheese and spinach glazed with tomato and mozzarella

Desserts

- Chocolate tart with crème fraiche
- Pannetone bread and butter pudding with crème anglaise
- Raspberry ripple cheesecake with a fruit coulis
- Honey and lavender pannacotta with poached plums

£14.50 for three courses

(Prices correct at time of publishing – this is a sample menu to give you an idea of our food style – this menu changes on a weekly basis)