



A Night with Irie J Dinner Menu

Starters

Sweet Potato, Ginger & Coconut Soup

Mild chilli oil

Chicken & Apricot Rillette (2,4,13,14)

Sun-blushed tomato aioli, sourdough wafer

Whipped Goats Cheese (2,4,7)

Salt baked candied beetroots, candied hazelnuts, aged balsamic, toasted brioche

Mains

North Atlantic Cod Loin with Pancetta (3,5,7,13,14)

Sauteed baby potatoes, piquillo peppers, oyster mushrooms, crab bisque, broad beans

Corn Fed Chicken Supreme (7,14)

Dauphinoise potatoes, wild mushroom and spinach fricasee, maple glazed carrots

Mediterranean Baked Aubergine (12)

Red pepper hummus, spiced couscous, romesco sauce, basil oil

Dessert

Individual Raspberry Panna Cotta (7)

Exotic minted fruits, vanilla citrus syrup, tuile biscuit

Warm Pecan, Walnut & Whisky Pie (2,4,7,10)

Caramel sauce, clotted cream

Individual Chocolate Fondant (2,4,7)

Vanilla ice cream, brandy snap

Allergy Key

1. Celery 2. Cereals (Gluten) 3. Crustaceans 4. Egg 5. Fish 6. Lupin 7. Milk 8. Molluscs
9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide