## M A R N H U L L



## Set Menu

## Starters

Beef Carpaccio, Tomato, Balsamic, Rocket \& Parmesan (GF*)

## French Onion Soup, Gruyère Croûte

Wild Mushroom \& Blue Cheese Arancini, Rocket \& Tomato Salad (V)

## Mains

Salmon, Lemon \& Dill Fishcakes, Chunky Chips, Tartare, Peas
Slow Braised Pig Cheeks, Red Wine Sauce, Greens, Mashed Potato (GF)
Burrata \& Plum Tomato Panzanella Salad, Balsamic Dressing (V)

## Desserts

Bailey's Chocolate Fondant, Vanilla Ice Cream (V)
White Chocolate Mousse, Raspberry Coulis, Raspberries (GF*, V)
Two Courses £ı8

## Three Courses £22

GF* $^{*}$ - Gluten Free Upon Request V - Vegetarian VG - Vegan
Please let a team member know of any allergies or dietary requirements.
As we handle many ingredients in our busy kitchen we cannot guarantee all traces of allergens are completely removed.

