

# Set Menu Dinner

## TO START

### CHEF'S SOUP OF THE DAY (V)

Croutons

### CRISPY DEVILLED WHITEBAIT

Homemade tartare sauce

### SALAD OF GOATS CHEESE AND BEETROOT (V)

Walnut dressing

### HAM HOCK TERRINE

Sourdough bread and piccalilli

## THE MAIN EVENT

### CLASSIC CHICKEN KIEV

Pommes frites, roast vine tomato

### BELGIAN ENDIVE & BLUE MONDAY SALAD (V)

Fresh poached pear, candied walnuts, Merlot Vinaigrette

### GNOCCHI, FRESH TOMATO SAUCE (VE)

Fricassee of woodland mushrooms, cherry tomatoes, fresh basil

### THE BANKSY B.L.T. BURGER

Cured bacon

### WHEELER'S SALMON FISHPASTE

Sauce tartare, soft boiled egg, buttered leaf spinach

### UPGRADE TO A 35 DAY AGED 8oz RUMP STEAK (+£6)

Roasted vine tomatoes, English watercress and pommes frites

### UPGRADE TO A 35 DAY AGED 10oz RIBEYE STEAK (+£8)

Roasted vine tomatoes, English watercress and pommes frites

## FOR THAT LITTLE EXTRA

- Salad of Heritage tomatoes with fresh basil and olive oil (£2.95)
- Crispy onion rings (£2.95)
- Pommes frites (£2.95)
- Triple cooked chips (£2.95)
- Buttered garden peas (£2.95)
- Green salad with truffle dressing (£2.95)
- Creamed cabbage and pancetta (£2.95)
- French beans with toasted almonds (£2.95)

## TO FINISH

### CHOCOLATE BROWNIE (V)

Chocolate Ice Cream

### BANANA & CARAMEL ETON MESS

SELECTION OF ICE CREAMS AND SORBETS (V)