



## Ionic menu

Price: £61.95

Choice of 1 each plus vegetarian

### Starters

Chicken liver parfait, red onion jelly, pistachio crumb, sourdough crisp bread

Classic salmon gravadlax, smoked celeriac remoulade, watercress

Salt baked beetroot, whipped goats cheese salad, toasted walnuts, lemon dressing (V) (GF)

Jerusalem artichoke veloute, lovage oil, toasted seeds (V)(GF)

### Mains

Pan fried Loch Duart salmon, sautéed greens, fondant potato, lemon and chive beurre blanc (GF)

Braised shorthorn beef feather blade, baby onions, wild mushrooms, celeriac, red wine and port jus (GF)

Butternut squash and chestnut mushroom tart, crème fraîche dressing, rocket and balsamic salad (V)

Roast chicken breast, sweetcorn puree, potato lyonnaise, balsamic shallots, pickled girolles, watercress (GF)

### Dessert

White chocolate and raspberry cheesecake, honeycomb (V)

Dark chocolate marquis, lime curd, baby basil and pistachio crumb (V)(GF)

Classic lemon tart, frozen blackberries, blackberry sorbet (V)

Brioche bread and butter pudding, spiced pear, crème anglaise (V)