

PIG & CIDER NIGHT

FRIDAY 24TH NOVEMBER, 7PM

£60 PER PERSON (£10 DEPOSIT PP)



6 COURSES & 6 CIDERS



COURSE ONE

Pigs in blanket nuts

(Gin & cider fizz)

COURSE TWO

Piggy nibbles- pork & chorizo pasty, honey & sesame glazed chipolata, scotch egg, pea soup & flaked ham hock

(Cornish Golden)

COURSE THREE

Warm pulled pork, spiced apple jelly, granny smith apple salad, pork crispies, soda bread, pork dripping butter

(Cherry & Blackberry)

COURSE FOUR

12hr cooked pork belly, roasted scallop & prawn, carrot, hoi sin, star anise, choy sum

(Cider- TBC)

COURSE FIVE

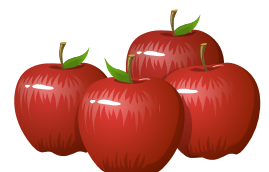
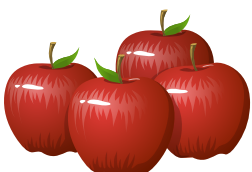
Pork & apricot wellington, pigs cheek croquette, peas, beans, sprouts, bacon jam, cider braised red cabbage, cafe au lait sauce

(Cider- TBC)

COURSE SIX

Caramel & chocolate cremeux tart, smoked bacon ice cream, maple, burnt white chocolate

(Pomona- Iced cider)



Please let us know if you have any dietary requirements or intolerances.
For tables of 6 or more there is a discretionary service charge of 10% added to your final bill