

Irie J Menu

Friday, 19th May 2023

Bread

Homemade white and wholemeal bread with salted butter

Starter

Prawn cocktail, Cos lettuce, Marie Rose dressing 'GFA'

Chicken liver parfait, red onion marmalade and toasted white bread 'GFA'

Smoked duck breast, radish, pomegranate and orange salad, plum sauce 'GF'

Tomato and basil soup 'Ve' 'GF'

Grilled goats cheese crostini, walnut, fig, honey 'V' 'GFA'

Cauliflower popcorn and vegan Sriracha mayo 'Ve'

Sorbet

Italian style lemon sorbet

Main Course

Herb crusted salmon, sautéed potatoes, green beans, lemon dressing 'GFA'

Pan fried sea bream, chorizo hash, Tenderstem broccoli, pea purée 'GF'

Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach, green beans with smoked garlic cream sauce 'GF'

Local butcher sausages, apple doughnut, mashed potato, red wine jus

Homemade beef burger, brioche bun, little gem lettuce, mayonnaise, tomato, dill pickles, Cheddar cheese, bacon rasher, tomato relish with chunky chips

Roasted red peppers, aubergine and courgette tagliatelle in a rich tomato and basil sauce

Roasted sweet potato, aubergine, courgette, tomato, mushroom and artichoke

Mediterranean stack, tomato coulis, basil oil, dukkah 'GF' 'Ve' 'VeA'

Dessert

A selection of award-winning ice cream and sorbet, chocolate thins 'V' 'GFA'

White chocolate and Chambord mousse, white chocolate nibs, raspberry tuille 'V'

Lemon meringue cheesecake, home-made lemon and elderflower curd 'V'

Sticky toffee pudding, toffee sauce, clotted cream ice cream 'V'

Double chocolate brownie, chocolate sauce and vanilla ice cream 'V' 'GFA''VeA'

British cheese served with Flick's Great Tey organic quince jelly, pickled celery, homemade bread and assorted crackers

£49.99 per person