

ARCHERS RESTAURANT

Seasonal Supper Thursday 13th March

Appetiser

Braised beef cheek croquettes, celeriac remoulade

Starters

Goujons of Bridlington cod, pea puree

Homemade hummus, oyster mushrooms, za'atar and pitta

Main courses

Coq au vin, parsnip puree, seasonal greens

Smoked salmon & spinach cannelloni, sun dried tomato focaccia

Butternut squash & sage risotto, herb oil, parmesan crisp

Dessert

Lemon pudding soufflé, fresh custard sauce, poppy seed tuile biscuit

White chocolate mousse with forced rhubarb compote