



## Tasting Menu ~ May 2016

Our 'Family Dining' Style Menu;  
Incorporating Our Favourite Gastronomic Delights  
Available From Our Seasonal Menu.  
We Aim To Give You & Your Party  
A Rustic, Relaxed & Informal Dining Experience.  
Let Us Do The Work For You.

We Can Cater For All Your Dietary Needs,  
Just Let A Member Of The Team Know.

### To Start



Hotch Potch Social Suzanne;

House Pates//Terrines, Cured & Preserved Meat, Olive Tapenade,  
Jerez Carrots, Hummus, Balsamic Beetroot, Chickpea Salad,  
Zucchini, Mint & Honey Coca,  
House Tracklements & Preserves.

### The Main Event



Overnight Wood Fired Whole Ham Hock,  
House Apple Sauce.

Slow Braised English Lamb Shoulder, Mint Jus.

Panko Crusted Hake, Sauce Gribiche.

Parmesan Glazed Mediterranean Vegetable Moussaka.

All of The Above Served With  
Garlic & Herb Wood Fired Roasted Potatoes,  
Honey Glazed Carrots & Seasonal Greens.

*For Groups of 7 Or More*  
*Two Courses ~ £25 Per Person*  
*Three Courses Available (See Team)*