1st
Cheese and onion pie (v)
Croque monsieur
Smoked mackerel profiteroles

2nd
Milk loaf, fennel seed and truffle sourdough, and tomato and olive focaccia
served with a selection of honey and thyme, smoked paprika and caramelised onion butters (v)

3rd
Smoked guinea fowl and black pudding terrine
served with piccalilli and toasted hazelnut
-
Confit salmon, textures of artichoke
and salmon tartare
-
Swede and haggis tart served with mushroom and chantilly au chèvre
(vegetarian option available on request)

4th
Confit duck leg and breast, salt baked celeriac and parsnip purée
served with a hazelnut and herb crumb, pickled pear and pear crisp
-
Plaice and prawn mousse delice, mustard and dill purée and tartare hollandaise
served with glazed turnip, charred leek and crispy kale
-
Beetroot and camembert en croute and caramelised cauliflower purée
Paired with a chestnut and mushroom parcel and potato galette (v)

5th
Apple crumble soufflé, apple sorbet and crème anglaise
-
Caramelised custard slice, hazelnut crumb, passionfruit syrup and vanilla ice cream
-
Clementine and dark chocolate walnut fondant and raspberry ripple ice cream

Price
£18.50 per head

Please make your server aware of any allergies or dietary requirements you may have.

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