1st
Arancini, crispy pancetta and paprika mayonnaise
Parsnip bhaji and mango chutney (V)
Prawn toast, sesame and poppy seed tuile

2nd
Treacle and oat loaf, sourdough and focaccia
served with a selection of honey and thyme, smoked paprika and caramelised onion butters

3rd
Salt baked celeriac, wild garlic oil and cheddar croquette
paired with a celeriac and blue cheese velouté sauce (V)

Chicken liver parfait topped with a ruby port jelly, a quenelle of bitter orange chutney
served with a warm, lightly crisped brioche bun

Pressed lamb with black olive tapenade and lemon gel
served with a confit tomato and roasted courgette

4th
Curried cod fillet and spiced chickpea dahl
served with saag aloo, pickled chilli and coconut

Braised beef shin, roasted shallot and mushroom duxelle
served with dauphinoise potatoes, crispy onions and mushroom ketchup

Miso glazed pumpkin with a rich roasted onion and shiitake broth
paired with rainbow noodles, a soy cured crispy egg, bok choy and mushroom bao bun (V)

5th
Warm pistachio sponge, melon sorbet and marzipan

Lemon meringue pie and citrus sorbet

White chocolate parfait, poached cherries and orange nougat

Price
£16.50 per head

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

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