



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)

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

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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

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

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Miso glazed pumpkin with a rich roasted onion and shitake 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

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Lemon meringue pie and citrus sorbet

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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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