

# PARTY

## TABLES 10+

Cauliflower & almond soup - Spiced date chutney

Salmon rilette - Beetroot gravalax - Blood orange dressing

Chargrilled chicken - Artichoke, pickled shallot & hazelnut salad

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Monkfish, tamarind & coconut curry - Jasmine rice

Honeyed sweet potato, spiced chickpea, rainbow chard & tomato ragout

Fennel seed roast pork fillet & confit pork belly - Parmesan polenta -  
Roast fennel - Baby pepper jus

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Almond frangipan tart - Mascarpone ice cream - White wine poached pear

Espresso crème brûlée - Tonka bean doughnuts

A selection of homemade ice creams & sorbets

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22.50 for 2 courses | 27.50 for 3 courses



## BUSTOPHER JONES

WINE BAR & RESTAURANT