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**Fennel restaurant week set menu**

£15.00 for 2 courses

Available 12noon to 4pm

**Smoked salmon rilette**

smoked salmon, cucumber and herb rilette, served with sourdough (can be GF)

**Harissa roast squash**

chicory, toasted pine nuts and romesco sauce (Vegan, DF, can be GF)

**Hot honey & lime chicken wings**

spring onion and pickled chillies (can be GF)

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**Pan seared Sea bass**

sautéed potato, tomato and broad bean, fennel puree, white wine and lemon cream sauce split with herb pesto (can be GF)

**Chicken supreme**

fondant potato, baby vegetables, wild mushroom and pancetta cream sauce

**Pave Rump steak, 225g (8oz)**

marinated in garlic, rosemary and thyme, cooked medium and carved, served with garlic and rosemary chips, pepper sauce (can be GF) **£4 supplement**

**Roasted Teriyaki tofu**

coconut rice, sesame stir fried pak choi and tender stem broccoli, fried egg

(Vegan without egg)

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**Vanilla panna cotta**

spiced poached pear, dark chocolate ganache (can be GF)

**Sticky toffee pudding**

butterscotch sauce, vanilla ice cream

**Vanilla and cinnamon roasted plums**

cinnamon and apple vegan gelato, caramel toasted oat shards (GF, DF, Vegan)