

SAMPLE EARLY DINNER MENU

• 2 Courses £20.95 per person | 3 Courses £24.95 per person •

Available 5.30pm – 7.00pm (Mon to Sunday)

TO START

CREAM OF BUTTERNUT SQUASH SOUP (V)

Italian cheese croutons

BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, Merlot vinegar

MR WHITE'S SCOTCH EGG

Colonel Mustard's sauce

CRISPY DEVILLED WHITEBAIT

Sauce tartare, fresh lemon

PERINELLI AND MR. WHITE'S ENGLISH CURED MEATS FOR TWO

Celeriac remoulade, cornichons, pickled baby onions, toasted sourdough

MAIN COURSES

GRILLED AUBERGINE À LA NIÇOISE (V)

Aubergine caviar, fresh tomato fondue, mozzarella cheese, fresh basil, extra virgin olive oil

MR LAMB'S SHEPHERD'S PIE

Creamy egg mashed potatoes, buttered peas

RAFFLES TIFFIN CLUB CHICKEN CURRY

Fresh mango and ginger, Madras curry sauce, buttered pilaf rice

TROUT A LA PROVENCAL

tomato fondue, anchovies, black olives, soft herbs, extra virgin olive oil, fresh lemon

16 OZ BUTCHERS STEAK FOR TWO

(DAILY SPECIAL – SPEAK TO YOUR SERVER)

With roasted vine tomatoes, pommes frites, and triple cooked chips

DESSERTS

TRADITIONAL APPLE CRUMBLE (V)

Almond crumble topping, vanilla ice cream

70% DARK CHOCOLATE MOUSSE (V)

Crème Chantilly, meringue, hazelnut nougatine

SELECTION OF ICE CREAMS & SORBETS (V)

(DAILY SPECIAL – SPEAK TO YOUR SERVER)

FRESH FRUITS AND BERRIES (VE)