

RACE PREVIEW NIGHT MENU

STARTER

Soy cured Loch Duart salmon, pickled radish, orange, sesame, wasabi mayo

(F, Soy, Sul, Must, G, E)

Crispy goats cheese, artichoke, leek, hazelnut (E, G, Sul, N)

MAIN COURSE

Confit belly and spiced braised cheek of pork, carrot, red cabbage, pork jus

(M, Cel, Sul)

Pumpkin risotto, toasted pumpkin seeds, coastal cheddar, sherry gel, parsley

(Cel, M, Sul)

DESSERT

Warm honey cake, red wine figs, burnt butter ice cream (E, G, M, N, Sul)

Tea & Coffee with petit fours

*Nuts = N Sulphites = Sul Soya = Soy Sesame = S Celery = C Crustacean = Cru
Eggs = E Fish = F Gluten = G Lupin = L Milk = M Molluscs = Mol Mustard = Must Peanuts = P*