
SAMPLE MENU

Evening Menu

Starters

Seasonal Soup Bowl, Mini Loaf

Mackerel, Beetroot, Horseradish, Green Onion Dressing

Bury Black Pudding, Mustard Mash, Poached Egg

New Season Asparagus, Baby Spinach, Poached Egg, Wild Garlic Hollandaise

Confit Duck Hash, Jersey Royals, Fried Duck Egg

Mains

8oz Ribeye Steak, Chips, Mushroom, Cherry Tomatoes - (**£2.50 Supplement**)

Hake, Chorizo, Olive Purée, New Season Potatoes, Chard, Saffron Vinaigrette

Duck Breast, Carrot & Cumin, Pak Choi, Rice Noodles, Soy & Ginger

Lamb Rump, Croquette, Spring Greens, Shallots & Samphire - (**£2.50 Supplement**)

Potato Gnocchi, Wild Mushrooms, Herb & Cream Sauce

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Rhubarb & Ginger Fool, Rhubarb Crisps, Sweet Pistachios

Banana Beignet, Banoffee Ice Cream, Red Berry Granola

Baked Vanilla Cheesecake, Cherry Compote

Red Berry Eton Mess

Prices are inclusive of VAT at 20%. Many of our dishes are cooked to order so please be understanding during busy periods.

All care is taken to remove any fish bones by our chefs, however please be aware when enjoying your meal.

Our kitchen handles many different ingredients so we cannot guarantee gluten or nut free. For allergens and intolerance advice please ask a member of the team.

Food and beverage managed by Flourish Food Solutions Ltd, flourishfoods.co.uk.

We love feedback, so please drop us your thoughts to thurnhamhall@flourishfoods.co.uk.