

# Tywayne's International Feast

Friday 19<sup>th</sup> January

2 Courses for £15

3 Courses for £19

Caesar Salad Croquette

*slow braised chicken croquette, Caesar sauce emulsion, baby gem lettuce, shaved parmesan*

Chinese Style Pork Dumplings

*pork crackling, chilli salad, gastrique sauce*

Steamed Soy & Ginger Snapper

*seasonal greens, fresh herb sauce*

Vegan Sweet Potato & Coconut Soup (VG/V)

*sweet potato & chickpea fritter, house-made naan bread*

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Baked Pollock

*cheddar & herb crust, sautéed mushrooms, potato cake, parsley sauce*

Honey-Glazed Duck Breast

*roasted heritage beetroots, parsnip purée, hazelnuts, mint jus*

Grilled Lamb Rump Steak

*sweetcorn purée, braised baby onions, toasted barley salad, lamb consommé*

Roasted Cauliflower Steak (VG/V)

*spiced lentils, roast carrots, spicy habanero salsa, sumac cauliflower purée, toasted seeds*

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Chocolate & Hazelnut Choux au Craquelin (V) (N)

*hazelnut praline, warm chocolate sauce*

Fluffy Japanese Cheesecake (V)

*house-made strawberry mochi ice cream*

Purin Caramel Custard (V)

*chocolate cookie crumb, raspberry coulis*

Vegan Chocolate Mousse Cake (VG/V)

*creamy vanilla sauce, feuilletine crunch, orange*