

# PLATED RESTAURANTS

# POP

## STARTERS

### **Heritage Beetroot Carpaccio (VG)**

Whipped Vegan Feta, Pine Nut Crumb & Micro Rocket

### **Elderflower & Lime Cured Trout**

Textures of Cucumber, Gooseberry Gel & Sourdough Croute

### **Potted Ham Hock**

Crisp Shallot, Pea Custard, Mint Oil & Red Vein Sorrel

## MAIN COURSES

### **Courgette & Artichoke Tart (VG)**

Mint Salsa Verde, Preserved Lemon

### **Roasted Chicken Breast**

Warm Courgette Escabeche, Pearl Barley Couscous, Zhoug Dressing

### **Seared Hake**

Sea Vegetables, Crispy Ratte Potatoes, Shaved Fennel Salad, Confit Shallot, Dill Dressing

## DESSERTS

### **Passion Fruit & Mango Delice (VG)**

Lime Compressed Pineapple, Mango Gel & Toasted Coconut Tuile

### **Warm Double Chocolate Brownie (VG)**

Chocolate Chip Cookie Crumble Ice Cream

\*MENU SUBJECT TO CHANGE

WE CANNOT GUARANTEE THAT ANY ITEMS ARE COMPLETELY ALLERGEN FREE DUE TO BEING PRODUCED IN A KITCHEN THAT CONTAINS INGREDIENTS WITH ALLERGENS. IF YOU WOULD LIKE TO KNOW ANY MORE INFORMATION ON ALLERGENS IN OUR FOOD AND DRINK, PLEASE ASK A MEMBER OF THE TEAM.