



Carmelite

MUSIC • ART • MEET • FOOD • DRINK • SLEEP

RESTAURANT WEEK DINNER MENU

2 COURSES INC GLASS WINE, BOTTLE BEER OR SOFT DRINK £20

5PM TILL 8.30PM

STARTERS

SPICED BUTTERNUT & SWEET POTATO SOUP

served with crusty bread (V) (Ve)

FAN OF SWEET HONEYDEW MELON

fruit salsa & sorbet pearls (V) (Ve) (GF)

DOUBLE BAKED GOATS CHEESE SOUFLEE (V)

served with a date puree & red wine syrup

TERRINE OF HAM HOCK & SMOKED CHICKEN

served with a roasted fig chutney

BEETROOT, CARROT & CHICKPEA BITE

Chickpea bites served with salad leaves & balsamic glaze (contains yeast) (V) (Ve) (GF)

MAINS

FILLET OF PORK, SLOW COOKED BELLY (GF)

apple relish, cider & sage cream, served with creamy mash & vegetables

BAKED FILLET OF SALMON (GF)

Ragout of fennel, broccoli, capers & saute potatoes

8oz RIBEYE STEAK (£4 SUPPLEMENT)

ribeye steak served with flat cap mushroom, tomato & chips

BEETROOT SPINACH & MINT

RISOTTO (V) (VE)

BALLOTINE OF CHICKEN (GF)

stuffed with a vegetable & herb mousse, served with creamy mash & vegetables

DESSERTS

STICKY TOFFEE PUDDING (GF)

with butterscotch sauce & vanilla ice cream

WHITE CHOCOLATE CHEESECAKE

served with a berry compote

LIME & TEQUILLA PANNACOTA (GF)

with candied kumquat

CHOCOLATE ORANGE TART (VE)

served with a fruit puree