

# SAMPLE DATE NIGHT SET MENU

• 3 Courses meal and a selected bottle of wine £60 per couple•

Available 5.30pm – 7.00pm (Thursday and Friday only)

Choose from a bottle of White Zinfandel, Lavender Hill, USA  
Pinot Grigio, Da Luca, Italy or Pinot Noir, Élevé, France

## TO START

### CREAM OF BUTTERNUT SQUASH SOUP (V)

Italian cheese croutons

### BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, Merlot vinegar

### MR WHITE'S SCOTCH EGG

Colonel Mustard's sauce

### CRISPY DEVILLED WHITEBAIT

Sauce tartare, fresh lemon

### PERINELLI AND MR. WHITE'S ENGLISH CURED MEATS FOR TWO

Celeriac remoulade, cornichons, pickled baby onions, toasted sourdough

## MAIN COURSES

### GRILLED AUBERGINE À LA NIÇOISE (V)

Aubergine caviar, fresh tomato fondue, mozzarella cheese, fresh basil, extra virgin olive oil

### MR LAMB'S SHEPHERD'S PIE

Creamy egg mashed potatoes, buttered peas

### RAFFLES TIFFIN CLUB CHICKEN CURRY

Fresh mango and ginger, Madras curry sauce, buttered pilaf rice

### TROUT A LA PROVENCAL

tomato fondue, anchovies, black olives, soft herbs, extra virgin olive oil, fresh lemon

### 16 OZ BUTCHERS STEAK FOR TWO

(DAILY SPECIAL – SPEAK TO YOUR SERVER)

With roasted vine tomatoes, pommes frites, and triple cooked chips

## DESSERTS

### TRADITIONAL APPLE CRUMBLE (V)

Almond crumble topping, vanilla ice cream

### 70% DARK CHOCOLATE MOUSSE (V)

Crème Chantilly, meringue, hazelnut nougatine

### SELECTION OF ICE CREAMS & SORBETS (V)

(DAILY SPECIAL – SPEAK TO YOUR SERVER)

### FRESH FRUITS AND BERRIES (VE)