



Supper Club Menu



Course One

paired with Thatchers Cider Barn Redwood

Burnt butter scallops minted peas, black pudding, saffron aioli

or

Red pepper muhammara sourdough pitta, spiced seeds (VG)

Course Two

paired with Thatchers Vintage Cider

Potted chicken liver & cognac pate caramelized red onion chutney, toasted ciabatta and chives

or

Roasted beetroot carpaccio Plant based feta, rocket, caramelised seeds and smoked crispy chilli oil (VG)

Course Three

paired with classic Thatchers Katy Cider

Roam free chicken truffle mash, char-grilled tenderstem, roast chicken sauce, crispy skin

or

Spelt risotto tarragon, toasted yeast flakes, crispy onions, micro coriander (VG)

Course Four

paired with classic Thatchers Gold Cider

Smoked haddock & mussel chowder smoked bacon, potato & leeks in a light cream sauce, chive oil, garlic ciabatta

or

Cornish Sirloin Steak, dauphinoise potato, peppercorn sauce

or

Banana Blossom 'fish' & chips in Gem™ batter, crushed minted peas, vegan tartare sauce, lemon wedge (VG)

Course Five

paired with Thatchers Blood Orange Cider

Blackcurrant eton mess cinnamon whipped cream, crushed meringue & blackcurrant compote

or

Chocolate clementine torte warm star anise plums, cocoa nibs (VG)

Dishes may be subject to change. Please inform us of any allergies before placing your order -not all ingredients are listed. We cannot guarantee the total absence of allergens. vg - vegan

