

Starters

Garden Pea and Black Forest Ham soup
Served with Crusty Bread

Parisian Chicken Balls
With Lemon, Honey and Cracked Black Pepper (GF)

Parsnip and Black Onion Seed Bhaji Served With Spiced Black Carrot Puree (GF, Vegan)

Mains

Black Country Braised Pork Belly, With Black Garlic Mashed Potatoes, Black Pudding, Cavolo Nero and Wholegrain Mustard Sauce

Blackened Cod with a Vegetable and Prawn Risotto, Crispy Seaweed and Tomato Bisque (GF)

Jamaican Black Turtle Bean Patties with Blackened Peas and Rice, Pineapple Salsa and a Peanut Curry Sauce (GF, Vegan)

<u>Desserts</u>

Baked Tofu Cheesecake
With a Blackcurrant Compote (GF, Vegan)

Black Forrest Gateaux with Cherry Kirsch Coulis

Apple and Blackberry Crumble and Custard (GF)

2 Courses £ 18.00 3 Courses £23.00 Includes a glass of Prosecco