



# Carmelite

MUSIC • ART • MEET • FOOD • DRINK • SLEEP

## RESTAURANT WEEK DINNER MENU

2 COURSES INC GLASS WINE, A BOTTLED BEER OR SOFT DRINK

£20 5PM TILL 7PM

### 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