

**Abraham’s Restaurant**

**\*\*Starters\*\***

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**Pea & Ham Soup**

With Homemade Bread

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**Seared Scallops**

With Black Pudding, Prosciutto Ham & Truffle Oil

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**Twice Baked Cheese Soufflé**

With Spinach Puree, Home Dried Tomatoes, Mushrooms & Pine Nuts

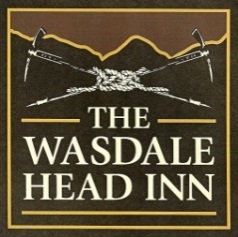
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**Smoked Duck Breast**

With Braised Chicory, Pickled Stem Ginger, Blackberry & Juniper Jus

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**Sorbet**



**\*\*Main Courses\*\***

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**Pan Fried Seabass**

King Prawn, Mussels, Samphire Fennel, Kale & Lemon Butter Sauce

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**Slow Cooked Lamb Rump**

With Pomme Fondant, Spring Greens & Madeira Jus

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**Chicken Breast**

With Pomme Puree, Cherry Tomatoes, Spring Onion, Chestnut Mushrooms & Tarragon Jus

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**Butternut Squash Risotto**

With Spinach & Cherry Tomatoes

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**\*\*Desserts\*\***

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**Pistacchio Pannacotta**

With Roast Peaches

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**Chocolate Tart**

With Black Cherry Compote Chantelle

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**Lemon Drizzle**

With Lemon Cured Puree & Raspberry

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**Cheese & Biscuits**

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**Two Courses for £25.95**

**Three Courses for £29.95**