



# A Taste of The Mitre

£45 per person

## STARTERS

### CHICKEN LIVER PARFAIT

*Port & Red Onion Marmalade, Toasted Brioche*

### HERITAGE BEETROOT

*Walnut Praline, Rocket, Pickled Blackberries*

### SMOKED SALMON & HORSERADISH CREAM

*Compressed Cucumber, Apple*

### SOUP OF THE DAY

*Sourdough*

## MAINS

### CHICKEN MILANESE

*Fried Egg, Truffle Mayo, Rocket, Parmesan*

### DRY AGED RUMP STEAK

*French Fries, Bearnaise Sauce*

### PAN FRIED SEABASS

*Crushed Seaweed Potatoes, Sauce Vierge*

### MISO GLAZED AUBERGINE

*Roasted Pepper Caponata, Rocket*

## PUDDINGS

### BURNT BASQUE CHEESECAKE

*Lemon Thyme, Olive Oil*

### AUTUMN ETON MESS

*Vanilla Chantilly*

### TREACLE TART

*Vanilla Ice Cream*

### SELECTION OF BRITISH CHEESES

*Crackers, Grapes & Chutney  
(£5 Supplement)*

*All prices include VAT. A discretionary 12.5% service charge will be added to your bill.  
Some dishes may contain nuts. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need.*