



PENNY FARTHING
C O W B R I D G E

GOURMET NIGHT

FRIDAY 16TH FEBRUARY
7PM ARRIVAL

BEETROOT & CARROT VELOUTÉ

COCONUT CREAM & CARAMELISED CASHEW

TUNA TARTARE

BLACK SESAME SEEDS, GINGER, SOY, AVOCADO, ROCKET, PARMESAN SALAD &
SOURDOUGH CROSTINI

CHAMPAGNE & LIME SORBET

FRESH MINT & SPICED DARK RUM

FILLET BEEF MEDALLIONS

BRANDY PEPPERCORN MUSHROOM SAUCE, KALE & GARLIC MASHED POTATO

ABBI'S PAVLOVA

SALTED Caramel PAVLOVA & ROASTED ALMONDS

LAYER OF ASH WELSH GOATS CHEESE

STICKY FIG & PORT CHUTNEY & SOURDOUGH CRACKERS

6 COURSES £59 PER PERSON

WITH 5 GLASSES OF WINE PAIRING £79 PER PERSON

Not all ingredients can be listed. Detailed allergen information is available upon request

