



AITCH. B

2-COURSE MENU £19.95

STARTERS

West Indian saltfish fritters
hot & spicy dipping sauce

Green papaya salad (v)
bean sprouts, basil, toasted peanuts, coriander tamarind lime & chilli dressing

Crispy chilli squid
Cajun mayonnaise

Pea, nettle & goats cheese soup (v)

Char-grilled chicken thighs
peanut, lime & chilli

MAINS

Jerk chicken *rice & peas, mango salsa*

Shrimp & tilapia rundown *with coconut & coriander steamed rice*

New Orleans' famous Bourbon House hamburger
pimento cheese, maple cured bacon, bourbon BBQ sauce, pickled peppers, fried onions with sweet potatoes fries

Tagliatelle *with broad beans, pea & asparagus, soft herbs (v)*

Char-grilled king prawns *chilli & garlic butter with spring leaf salad*
(£4.5 supplement)

SIDES

Mixed spring leaf salad with house dressing 4.5

Sweet potato fries with smoked paprika 4.75

Wilted spinach 5.75

Roasted field mushrooms, chilli, garlic & shallots 4.75

Thrice cooked hand-cut chips 4

DESSERTS

Dark chocolate, orange & honeycomb torte 9.25
70% Valrhona chocolate mousse, whisky marmalade

Baked passionfruit cheesecake 8.25
passion fruit curd, meringue & raspberries

Carpaccio of pineapple, chilli & lime 7.5
with lemon sorbet

Selection of 5 British farmhouse cheeses 12
oat cakes, conference pear & honey