FANNY TROLLOPES

RESTAURANT, FINNESTON, EST. 2003

£38.50 for three courses

Soup of the day, sea salt butter, fresh bread

Watermelon & feta salad, heirloom tomatoes, pomegranate & pumpkin seed pesto

Grilled garlic panisse, roast tomato fondue, olive tapenade dressing

Citrus-cured sea trout, blood orange & pickled rhubarb

Slow-cooked lamb kleftiko, orzo, chickpea & tomato stew, charred vegetables, Greek salsa, whipped feta

Chicken breast with nduja, cannellini beans, sugar snap & rocket salad, croutons, parmesan & herb dressing

Burnt aubergine, sweet potato & spinach coconut curry, mint & coriander rice, toasted almonds, crispy paratha

Grilled coley, peperonata, king prawns & salsa verde

Affogato with biscotti biscuit (make it boozy?)

Crushed meringue, rhubarb & passionfruit parfait

White & dark chocolate crémeux, honeycomb, raspberry compote

Fanny's own selection of fine cheeses, homemade chutney & oatcakes (£6 supplement)

(Mull cheddar, Carron Lodge smoked brie, Blue Murder, Ashlynn goat's)

A discretionary 10% service charge is applied to tables of five or more