



DINNER MENU

FIRST COURSES

SEA TROUT (GF) (DF)

Treacle Cured ~ Burnt Orange ~ Charred Cucumber ~ Radicchio

MONKFISH CHEEK (GF) (DF)

Crispy Tandoori ~ Lentil Dahl ~ Carrot & Coconut Salad ~ Flatbread

GOAT'S CHEESE & BEETROOT

Panna Cotta ~ Pickled Root Vegetables ~ Blue Cheese Arancini ~ Candied Walnuts

PIGEON BREAST (GF) (DF)

Black Pudding Cannelloni ~ Carrot Puree ~ Pickled Blackberries

PORK (GF) (DF)

Crispy Fried Pork Shoulder ~ Confit Rhubarb ~ Belly Pork ~ Pork Crackling

MAIN COURSES

SPRING LAMB (GF) (DF)

2 Bone Rack of Lamb ~ Confit Shoulder ~ Lamb Samosa ~ Heritage Carrots ~ Fondant Potato

ROASTED DUCK BREAST

Plum Tart Tatin ~ Tender Stem Broccoli ~ Confit Duck Croquette

HALIBUT (GF)

Crab & Leek Cannelloni ~ Asparagus ~ Sauteed Oyster Mushrooms ~ Fish Cream ~ Charred Baby Leeks

COD LOIN (GF)

Prawn & Sweet Pea Chowder ~ Crispy Pancetta

RISSOTTO (GF) (DF)

Wild Mushroom ~ Spinach & Sweet Pea ~ Cep Crumb

FROM THE GRILL

8 oz Fillet of Beef	[£12 SUPPLEMENT]
18 oz Chateaubriand	[£19 SUPPLEMENT]
10 oz Rib-Eye Steak	[£9 SUPPLEMENT]

All cuts are accompanied by:

Field Mushroom ~ Stuffed Tomato ~ Hand Cut Chips ~ Peppercorn Sauce

DESSERT

TROPICAL(GF)

Coconut Panna Cotta ~ Mango, Passion Fruit & Kiwi Salsa ~ Sesame Tuille

GOOSEBERRY

Gooseberry Crumble Tart ~ Ginger Beer Ice Cream

HONEY & PEACH (GF)

Chainbridge Honey Baked Cheesecake ~ Charred Peaches ~ Peach Sorbet

CHOCOLATE & CHERRY

Black Forest ~ Ganache ~ Aero ~ Cherry Sorbet

CHEESE (GF)

5 CHEESES £8.00 SUPPLEMENT

7 CHEESES £11.00 SUPPLEMENT

3 Courses ~ £49.95

A 10% DISCRETIONARY service charge will be applied to your bill