



DINNER MENU

FIRST COURSES

SEA TROUT (GF) (DF)

Treacle Cured ~ Devilled Crab ~ Burnt Orange Pickled Cucumber

SCALLOPS

Seared Scallops~ Confit Chicken~ Jerusalem Artichoke~ Hazelnuts
(£3.50 supplement)

GOAT'S CHEESE & BEETROOT (GF)

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

PIGEON BREAST

Black Pudding Cannelloni ~ Carrot Puree ~ Pickled Blackberries

PORK TERRINE

Pressed Ham Hock ~ Pork and Apple Terrine ~ Celeriac Remoulade ~ Burnt Apple Puree ~ Crackling

MAIN COURSES

VENISON

Pan Seared Venison Loin~ Venison and Wild Mushroom Wellington~ Root Vegetable Gratin ~ Confit Beetroot

DUCK

Roast Duck Breast~ Confit Duck Fritter ~ Clementine Tart Tatin ~ Parsnip

HALIBUT (GF)(DF)

Pan Fried Fillet of Halibut ~ Crab and Sweet Pea Fishcake~ Celeriac ~ Salt cod Fritter~ langoustine Cream

WILD SEA BASS (GF)(DF)

Fillet of Wild Seabass ~ Sauteed Samphire ~ Curried King Prawn Broth

RISOTTO

Wild Mushroom ~ Spinach & Sweet Pea ~ Cep Crumb

FROM THE GRILL

(GF)

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

YOGURT & BLACKBERRY

Blackberry Panna Cotta ~ Yogurt Ice Cream ~ Macadamia Granola ~ Pickled Blackberry

CHOCOLATE & BLOOD ORANGE

Chocolate and Blood Orange Gateau ~ Blood Orange Sorbet ~ Aero ~ Ganache

PINEAPPLE

Caramelised pineapple Crumble Tart ~ Malibu Ice Cream

BREAD & BUTTER PUDDING

Almond & Pear ~ Amaretto Ice Cream ~ Glazed Baby Pear ~ Almond Biscuit

CHEESE

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