



DINNER MENU

FIRST COURSES

SCALLOPS (GF)(DF)

Seared Scallops ~ Belly Pork ~ Caramelized Cauliflower ~ Apple

HAM HOCK (GF)

Pressed Ham Hock ~ Pea Mousse ~ Crispy Hen's Egg ~ Pancetta

MACKEREL (GF)(DF)

Charred Mackerel ~ Cucumber ~ Rhubarb ~ Buttermilk

PIGEON BREAST

Pigeon Breast ~ Black Pudding Cannelloni ~ Carrot Puree ~ Pickled Blackberries

GOATS CHEESE PANNA COTTA (V)

Goats Cheese and Beetroot Panna Cotta ~ Pickled Root Vegetables ~ Blue Cheese and Apple Pithivier

MAIN COURSES

VENISON(GF)(DF)

Pan Fried Venison Loin ~ Celeriac Puree ~ Glazed Salsify ~ Fondant Potato ~ Bitter Chocolate

GUINEA FOWL(GF)

Pan Roasted Guinea Fowl ~ Heritage Carrots ~ Confit Thigh ~ Pomme Dauphine

TROUT(GF)

Pan Seared Chalk Stream Trout ~ Broad Beans ~ Peas ~ Mussels ~ Clams ~ Cream Shellfish Broth

RISOTTO(V)(GF)(DF)

Wild Mushroom and Sweet Pea Risotto ~ Braised Baby Leeks ~ 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:

Oyster Mushroom ~ Stuffed Tomato ~ Hand Cut Chips ~ Red Onion Jam ~ Peppercorn Sauce

DESSERT

TROPICAL(GF)

Coconut Panna cotta ~ Mango Passionfruit ~ Kiwi Salsa ~ Sorbet ~ Sesame Tuille

CHERRY BAKEWELL PUDDING (N)

Cherry Gel ~ Vanilla Ice Cream

APPLE

Apple Spring Roll ~ Oat Crumb ~ Burnt Apple Puree ~ Star Anise Ice Cream

CHOCOLATE

Chocolate Mousse ~ Salted Caramel ~ Chocolate Brownie ~ Raspberry Sorbet

SOUP(GF) (DF)

Strawberry Soup ~ Macerated Strawberries ~ White Chocolate Crouton ~ Yoghurt Ice Cream ~ Strawberries

CHEESE

5 CHEESES £8.00 SUPPLEMENT

3 Courses ~ £44.95

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