

DINNER MENU

STARTERS

- Yorkshire blue cheese panna cotta with mixed seed crackers, balsamic and Waldorf salad
- Pan fried cod cheeks, spicy lentil ragout, turmeric flavoured hollandaise and pickled radish
- Foie gras crème brûlée, poached rhubarb, toasted pistachios and cocoa brioche
- Heritage carrot croquettes, pumpkin seeds, baby carrots and pumpkin oil
- Cornish crab ravioli, shimeji mushrooms, white radish and a light crab bisque
- Slow cooked Cherry Orchard pork fillet, chestnuts, scorched apples and savoy cabbage

MAIN COURSES

- Fillet of Ashdale beef, baby onions, wild mushrooms, sweet potato puree and buttered spinach (£8 supplement)
- Cotswold free-range chicken, truffle, black cabbage, butternut squash and chicken mousse cannelloni
- Roasted lamb neck fillet, rosti potato, roasted cauliflower, spiced tamarind sauce, yoghurt and cucumber
- Fillet of sea bream, warm quinoa and pomegranate salad, kale, mussel nage and fennel chutney
- Pan fried fillet of Cornish plaice, spaetzle verde, confit baby plum tomatoes, leeks and squid ink mayo
- Open ravioli of aged feta and spinach, broccoli, red pepper pesto, beetroot and a parmesan cream

DESSERTS

- White chocolate and rhubarb mousse, crispy genoise, dark sugar meringues and vanilla ice cream
- Cinnamon poached pear, mini chocolate doughnuts and stem ginger ice cream
- Salt caramel cheesecake, toffee popcorn and Malteser ice cream
- Dark chocolate feuilles de brick cannelloni, coffee ice cream, almonds and amaretti biscuits
- Tonka bean panna cotta, burnt honey ice cream, honeycomb and confit apples
- Selection of cheeses with flavoured wafers, celery, grapes and chutney

2 courses £35.00 / 3 courses £43.00

If you have any allergies or dietary requirements, please let us know prior to ordering

A discretionary service charge of 12% will be added to your bill & VAT is included

*"I have very simple tastes, I am always
satisfied with the very best"*

OSCAR WILDE