

DINNER MENU

STARTERS

Blue Monday cheese ganache, chicory, pear, pecan nuts, celery and balsamic pearls

Gin and lime cured sea trout, cucumber, horseradish cream and rice crackers

Hogs pudding, buttered kale, cider scratchings, caramelized apple and burnt cauliflower

Jerusalem artichoke velouté with breaded goats cheese nuggets

Potato wrapped fillet of mackerel, broccoli couscous, toasted pine nuts and tartare sauce

Pumpkin and black truffle stuffed chicken ballotine, baby vegetables and a Cajun spiced pumpkin sauce

MAIN COURSES

Fillet of Ashdale beef, spinach, fondant potatoes, cauliflower,
charred onion purée and a red wine jus (£8 supplement)

Pancetta wrapped rabbit, borlotti bean casserole, Heritage potatoes, Savoy cabbage and mustard cream

Roasted rump of lamb, aubergine, tender stem broccoli, Pomme Maxim and a rosemary jus

Pan fried gilt head sea bream, glazed onion, lemon fregola, cockle vinaigrette and a watercress sage

Fillet of Loch Duart salmon, Parmentier potatoes, broad beans, prawn ravioli and a bouillabaisse sauce

Roasted chestnut and wild mushroom fritters, sautéed hispi cabbage and a chestnut cream

DESSERTS

Madagascar vanilla set cream, mixed berries, crispy pain d'épice and candied lemon zest

Dark chocolate mousse, caramelized bananas and a cocoa and almond tuille

Layers of mascarpone and coffee topped with sugar meringues and amaretti biscuits

Victoria plum and white chocolate cheesecake, sesame croustillant and a Mirabelle sorbet

Baked apple and walnut cake, toffee popcorn and a black treacle ice cream

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