

DINNER MENU

STARTERS

Wild mushroom and herb arancini, roasted garlic mayonnaise, parmesan crisps and rocket salad

Loch Duart salmon beetroot gravadlax, salmon caviar, herb blinis and baby beetroot

Chicken liver and buttermilk parfait, poached rhubarb and poppy seed brioche

Baron Bigod brie ganache, toasted walnuts, chicory and cranberries

Smoked eel mousse, fennel seed croutons, cucumber, celery, pickled shallots and a lemon emulsion

Farmhouse terrine with pistachios, fig and pear chutney and a port reduction

MAIN COURSES

Fillet of Ashdale beef, horseradish potato nuggets, baby carrots,
Swiss chard and thyme jus (£8 supplement)

Norfolk turkey, sage stuffing, bubble and squeak, chestnuts, parsnips and Brussels sprouts with pancetta

Slow roasted Cherry Orchard ribeye of pork, compressed pear, pumpkin, spinach and cider jus

Pan fried fillet of stone bass, baby bok choy, herb gnocchi and a chilli, ginger and sesame broth

Pan roasted fillet of plaice, crushed heritage potatoes, steamed mussels, caper berries and salsa verde

Macaroni and Gruyere cheese pasta bake, roasted cauliflower, garlic croquette and black truffle

DESSERTS

Christmas pudding crème brûlée, honeycomb and a stem ginger ice cream

Dark chocolate and coconut Swiss roll, charred mango and a blood orange sorbet

Baked rhubarb and custard, lemon meringue and a rhubarb and prosecco ice cream

Milk chocolate and clementine bar, peanut brittle and a white chocolate and poppy seed ice cream

Sticky toffee pudding, brandy snap and a black date 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