

# DINNER MENU

## STARTERS

Confit duck terrine, cauliflower, brioche crumbs, piccalilli and nasturtium leaves

Beetroot cured salmon gravadlax, celeriac, soda bread crostini and beetroot sorbet

Yorkshire blue cheese mousse, mixed seed crackers, charred broccoli and a pear and raisin chutney

Cherry Orchard pork fillet, black pudding crumble, sauerkraut, apple and a mustard mayonnaise

Curried cod cheeks, spiced lentils and a mango and chili hollandaise

Jerusalem artichoke and black truffle ravioli, savoy cabbage, artichoke cream and feta cheese

## MAIN COURSES

Fillet of Ashdale beef, sauteed king oyster mushrooms, fondant potatoes,  
grilled baby gem and a red wine jus (£8 supplement)

Free range chicken breast, crispy chicken nuggets, smoked pancetta, Brussel sprouts and parsnip puree

Foie gras and herb stuffed partridge, pommes dauphine, roasted pumpkin and hispi cabbage

Pan fried sea bream, pearl barley risotto, caperberries, beer batter scraps and a passion fruit nage

Fillet of hake, roasted cauliflower, pine nut paste, lemon mayonnaise and a Pernod cream sauce

Wild mushroom and potato cannelloni, tarragon cream, buttered kale and potato crumble

## DESSERTS

Winter fruit parfait with a coconut and cranberry granola

Beetroot and double chocolate brownie, cocoa tuille and a white chocolate ice cream

Bread and butter pudding, sour apples, sultanas and a cider sorbet

Carrot and pecan Swiss roll, glazed carrots, toasted pecans and a cinnamon ice cream

Coconut and vanilla crème brûlée, hazelnut biscotti and a praline ice cream

Selection of cheeses with flavoured wafers, celery, grapes and chutney

**2 courses £39.00 / 3 courses £48.00**

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*