

DINNER MENU

STARTERS

Crispy chicken thighs, Cajun and sweetcorn velouté, pearl barley and a herb oil

Cured salmon and beetroot terrine, fennel, samphire and a beetroot and balsamic panna cotta

Broccoli and parmesan crème brûlée, toasted rosemary focaccia, pickled baby onions and a port jelly

Braised pig cheeks, caramelized apples, foie gras, mustard and a cider reduction

Chilled Cornish crab, cucumber, baby gem, peach, guacamole and a cucumber sorbet (£5 supplement)

Roasted aubergine and oregano gnocchi, sun dried tomato sauce, baby mozzarella and chilli oil

MAIN COURSES

Fillet of Ashdale beef, French beans, roasted garlic croquettes,
horseradish cream and a red wine jus (£9 supplement)

Fillet of Cherry Orchard pork, apple and sage pomme purée, cauliflower and black pudding

Gressingham duck breast, baby pak choi, Anna potatoes, purple sprouting broccoli and a sour cherry jus

Pan fried fillet of sea bream, ricotta pappardelle, smoked pancetta, mangetout and a prosecco cream

Roasted fillet of brill topped with a truffle mousse, artichokes, chervil root and a fennel and chervil nage

Blue Monday, leek and spinach pithivier, madeira reduction and a heritage potato salad

DESSERTS

Iced strawberry and champagne parfait, basil sorbet and a strawberry and black pepper salsa

Apricot and chocolate opera cake, hazelnuts, praline paste and an apricot ice cream

Morello cherry and vanilla mousse, pistachios, kirsch jelly and chocolate crumble

Yoghurt and melon panna cotta, Sicilian lemon cream, honeycomb and an elderflower sorbet

Dark chocolate and mint cannelloni, minted meringues, popping candy and a chocolate sorbet

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