

DINNER MENU

STARTERS

Charcoal cured Loch Duart salmon gravadlax, beetroot, pickled cucumber and a horseradish ice cream

Cherry Orchard pork fillet, sage crumble, sauerkraut, Granny Smith apples and a Dijon mayonnaise

Goats cheese and chive nuggets, red onion marmalade, pear and walnut salad and charred baby gem

North Atlantic cod and mussel chowder, chervil oil and fennel croutons

Confit guinea fowl, lardo and rabbit terrine, toasted pine nuts, piccalilli and a spiced parsnip velouté

Potato and black garlic gnocchi, watercress cream and parmesan crisps

MAIN COURSES

Fillet of Ashdale beef, roasted cauliflower, Parmentier potatoes,
buttered Swiss chard and a thyme jus (£9 supplement)

Norfolk turkey, sage and onion stuffing, bubble and squeak, baby parsnips, chestnuts and Brussel sprouts

Roasted Gressingham duck breast, confit leg tortellini, broccoli, pickled red cabbage and a blackberry jus

Sea bass, vanilla and swede purée, lemon pomme dauphine, baby pak choi and a pommery mustard cream

Spiced monkfish, chilli and coconut rosti, spinach, green beans, pineapple and a coriander sauce

Mille feuille of sweet potato, celeriac and pumpkin, roasted onion cream, charred Romanesco and pesto

DESSERTS

Mince pie crème brûlée, ginger biscotti, honeycomb and a cinnamon ice cream

Milk chocolate and passion fruit layered cake served with a passion fruit and orange ice cream

Bread and butter pudding, sour apple sorbet and a vanilla custard

Carrot and pecan white chocolate bar, candied pecans, shortbread and a carrot sorbet

Pain d'épice, poached Victoria plums and a clotted cream and ginger ice cream

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

2 courses £44.00 / 3 courses £55.00

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