

# DINNER MENU

## STARTERS

- Chicken roulade, chilli and coriander rye noodles, crispy curly kale and a soy and sesame dressing
- Tempura fried cod, potato croquettes, cauliflower, citrus mayonnaise and a shallot and caper vinaigrette
- Colston Bassett stilton panna cotta, golden raisins, pecan and oat granola and rosemary crostini
- Confit duck and prune terrine, pickled turnips, compressed plum, roquette salad and toasted hazelnuts
- Hot smoked salmon rilette, feuille de brick pastry, kohlrabi, cornichons and a Marie Rose sauce
- Pumpkin and sage arancini, roasted onion purée, pumpkin seeds and a parmesan crisp

## MAIN COURSES

- Fillet of Torre Meadow beef, roasted celeriac, blue cheese nuggets, tenderstem broccoli and a Banyuls jus (£9 supplement)
- Roasted partridge, Brussel sprouts, heritage potatoes, chestnuts, vanilla parsnip purée and a juniper berry sauce
- Cherry Orchard pork fillet, Jerusalem artichokes, pork and apple parfait, Rainbow chard and a sour apple jus
- Roasted fillet of halibut, crispy mussels, bulgar wheat, marsh samphire and a light mussel nage
- Pan fried sea bass, citrus pomme purée, fennel and dill salad and a saffron and broad bean cream sauce
- Spiced sweet potato, spinach and feta cheese tortellini, king oyster mushrooms, baby leeks and pinenuts

## DESSERTS

- Winter fruit crème brûlée, poppy seed streusel and a ginger and raisin ice cream
- Kahlua and dark chocolate layered cake, black forest compote and a pistachio ice cream
- Praline and passion fruit trifle, dark sugar meringues and a passion fruit sorbet
- Sticky toffee pudding, cinnamon tuille, toffee sauce and a Madagascan vanilla ice cream
- Coconut and dark rum parfait, white chocolate, cranberry and almond soil and a rum jelly
- Selection of cheeses with flavoured wafers, celery, grapes and chutney

**2 courses £47.00 / 3 courses £59.00**

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*