

DINNER MENU

STARTERS

Chicken liver and madeira parfait, blueberry compote, crispy shallots and a thyme brioche

Roasted mackerel fillet, citrus and quinoa salad, charred baby leeks and a gremolata sauce

Butternut squash and sage risotto with marinated feta cheese

Braised oxtail and potato croquette, puy lentil ragout and a horseradish cream

Smoked haddock and mussel chowder, herb croutons and chive oil

Cerney ash goats cheese terrine with a pecan, celery and Jalapeno dressing and mixed seed crackers

MAIN COURSES

Fillet of Torre Meadow beef, celeriac chips, tender stem broccoli,
Yorkshire blue cheese and a red wine jus jus (£9 supplement)

Herb crusted cherry orchard pork fillet, pork faggots, potato millefeuille, apple purée and savoy cabbage

Gressingham duck, parmentier potatoes, compressed plums, buttered kale and a prune jus

Fillet of Devonshire sea bream, parsley and lemon bulgar wheat, spinach, salsa verde and an anchovy cream

Curried monkfish, coconut and coriander rosti, hispi cabbage, grilled mango and a spicy tamarind sauce

Wild mushroom and ricotta pithivier, tarragon emulsion, baby turnips and a truffled cream sauce

DESSERTS

Black fig and tonka bean panna cotta, honeycomb and baby figs

Milk chocolate, almond and whisky layered cake with whisky jelly and a toasted almond ice cream

Poached comice pear with ginger and star anise, candied walnuts and a Madagascan vanilla cream

Dark chocolate, peanut and orange entremet with a peanut butter paste

Blackberry and coffee cheesecake, macerated blackberries and a buttermilk ice cream

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