

# DINNER MENU

## STARTERS

Hot smoked Chalk Stream trout rillette, pickled kohlrabi, Avruga caviar and a fennel and prosecco cream

Roasted sweet potato and marjoram gnocchi, spiced pecan nuts and a smoked garlic mayonnaise

Cherry Orchard pork fillet, boudin noir, confit apples, sauerkraut and a creamy sage jus

Tempura cod cheeks, roasted cauliflower, lemon purée and sauce Grenoble

Yorkshire Blue cheese panna cotta, grilled baby leeks, pear and hazelnut granola and a port reduction

Guinea fowl and black truffle terrine, celeriac remoulade, pickled onions, cornichons and a multiseed rye loaf

## MAIN COURSES

Fillet of Torre Meadow beef, spiced swede, mustard and herb croquette, curly kale and a Dijon jus (£9 supplement)

Corn fed chicken, honey glazed baby parsnips, chestnuts, pancetta, Brussels sprouts and a light chicken jus

Slow cooked lamb neck fillet with a pistachio crust, sautéed potatoes, buttered cabbage and a redcurrant sauce

Fillet of brill, rainbow chard, fregola, baby turnips, brown shrimp butter and a parsley root espuma

Pan fried haddock, pomme dauphine, samphire, Jerusalem artichokes and a lemon beurre blanc

Butternut squash, spinach and gruyère cheese cannelloni with crispy onions and toasted pine nuts

## DESSERTS

Winter fruit panna cotta, gingerbread crumb and a rum and raisin ice cream

Milk chocolate and praline bar, poached rhubarb, candied almonds and a rhubarb sherbet

Sticky toffee pudding, brandy snap, pickled dates and a Malteser ice cream

Banoffee cheesecake, caramel glaze and a caramelised banana ice cream

Dark chocolate and mint delice, dark chocolate sorbet and mint macarons

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*