



We pride ourselves on using fresh, local, responsibly sourced ingredients that Kevin and the kitchen brigade use to create these fabulous dishes.

### **Nibbles**

Artisan bread with herb and sea salt butter

(Gluten, dairy)

£4.50

Mixed marinated olives

(Sulphites)

£5.00

Smoked almonds

(Nuts)

£5.00

### **To begin**

Soup of the day served with an artisan bread roll

(Gluten, celery)

Chicken and ham terrine, garlic pea puree, onion chutney, toasted ciabatta

(Gluten\*, egg, milk, sulphites)

Pan-fried wood pigeon, warm beetroot risotto, pine nuts, spring onion, veal jus

(Celery, nuts, sulphites, milk)

Soused mackerel, pickled vegetables, caviar, whole grain mustard vinaigrette

(Fish, gluten, celery, mustard)

Wild mushroom & black truffle tart, julienne of vegetables, rocket, truffle and balsamic reduction

(Gluten, sulphites, milk, eggs)

### **Main course**

Pan-fried calves' liver, spring onion creamed potatoes, kale, onion relish,

smoked bacon jus, crispy onions

(Sulphites, milk, eggs, celery)

28

Roast guinea fowl breast, pak choi, crushed potatoes, baby corn,

garlic butter, tarragon sauce

(Milk)

28.5

Pan-fried sea trout, sauteed potatoes, red onion, artichoke, olive, sauce vierge.

(Fish,, sulphites)

29

Pave of beef, wild mushrooms, dauphinoise potato, baby carrots and leeks,

parsnip puree, poivrade sauce

(Celery, milk)

29

Pot-roasted stuffed onion, bean, lentil vegetable broth, crispy leeks

(Celery)

27.5

## Desserts

Tasting of lemon

Mini meringue tart, sponge, lemon curd. Lemon meringue ice-cream.  
(Milk, gluten, eggs)

Mango mouse, compote, raspberry sugar tuille, lime sorbet, pineapple crisp.  
(Milk, eggs, gluten)

Warm chocolate brownie, vanilla ice-cream, chocolate soil, chocolate sauce.  
(Gluten, milk, egg)

Sticky toffee pudding, caramel sauce, clotted cream  
(Milk, gluten, egg)

Choose two of our specially selected cheeses with pickled onions,  
house chutney. And water biscuits  
(Milk, sulphites, gluten, soya)

**Upgrade to all five for an extra £6.00**

Brazilian arabica coffee, black tea or a fruit infusion  
with home-made chocolates

**£36.50 two courses and coffee**

**£44.50 three courses and coffee**

### Tasting Menu (7 courses)

To enjoy the full experience, please order by 7.30pm latest

(To be chosen by all guests on the table)

Nibbles

(Sulphites, Nuts)

Mini soup of the day

(Gluten, celery)

Wild mushroom & black truffle tart, julienne of vegetables, rocket, truffle and balsamic reduction  
(Gluten, sulphites, milk, eggs)

Roast guinea fowl breast, pak choi, crushed potatoes, baby corn, garlic butter, tarragon sauce  
(Milk)

**Or**

Pot-roasted stuffed onion, bean, lentil vegetable broth, crispy leeks  
(Celery)

Warm chocolate brownie, vanilla ice-cream, chocolate soil, chocolate sauce.  
(Gluten, milk, egg)

Selection of cheese and biscuits with pickled onions and chutney  
(Milk, sulphites, gluten, soya)

Brazilian arabica coffee, black tea or a fruit infusion

**£59.00**

**Ask about our flight of wines to compliment this menu**