



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)

Pan-seared gilthead bream, grilled spring onion, confit tomatoes, sauce vierge.

(Fish, soya)

Pressed beetroot and orange, candid walnut crumb, sweet and sour beetroot puree
(Sulphites, gluten, nuts)

Black pudding beignet, smoked paprika and onion chutney, mustard foam.

(Mustard, soya, gluten, egg, milk, sulphites)

Blue cheese croquet, Thai lemongrass jelly, frizzy endive, pomegranate pearls

(Soya, gluten, egg, milk)

Main course

Roasted rump of lamb, grilled vegetable ratatouille, chive cream potatoes, minted lamb jus.

(Sulphites, milk)

32

Wild mushroom and black truffle stuffed chicken breast, dauphinoise potatoes,
white onion puree, baby vegetables, tarragon cream sauce.

(Milk, eggs, sulphites)

28

Grilled tuna streak, smoked red pepper puree, baby turnips, leeks sauteed potatoes,
herb oil, anchovy butter.

(Fish, milk)

30

Braised beef bourguignon, roasted carrots and parsnips, crushed potatoes, crispy onions

(Sulphites, milk, soya)

28

Pot roasted vegetable risotto, parmesan crisp, rocket, sage oil.

(Sulphites, eggs, celery, milk)

27.5

Desserts

Belgium dark chocolate and ginger terrine, vanilla pod ice-cream.
(Milk, gluten, soya, eggs)

Coconut rice pudding, roasted pineapple, passion fruit syrup.
(Milk)

Toffee apple steamed sponge pudding, cinnamon custard.
(Milk, egg)

Egg custard tart, cherry ice-cream.
(Milk, gluten, egg, soya)

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)

Pressed beetroot and orange, candid walnut crumb, sweet and sour beetroot puree
(Sulphites, gluten, nuts)

Pot roasted vegetable risotto, parmesan crisp, rocket, sage oil.

(Sulphites, eggs, celery, milk)

or

Braised beef bourguignon, roasted carrots and parsnips,
crushed potatoes, crispy onions

(Sulphites, milk, soya)

Egg custard tart, cherry ice-cream.

(Milk, gluten, egg, soya)

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