



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)

Scorched Mackerel, soy & ginger dressing, poached rhubarb and Pak choi

(Fish)

Pan seared pigeon breast, Scallion rosti, wilted spinach pickled Blackberries

(Milk, Gluten, Sulphites)

Beetroot layered terrine, pickled baby beet, Beetroot puree & horseradish crème fraiche

(Gluten, Milk, mustard sulphites)

Rose harissa Cauliflower, lemon tea date puree toasted almonds & pomegranate pearls

(Nuts, Sulphites)

Main course

Braised pork belly, spring onion crushed potato, celeriac puree, baby apple, golden

Raisin apple compote, heritage carrots thyme Jus

(Sulphites, milk, Celery)

29

Pan fried Duck Breast, black truffle dauphinoise potatoes, caramelised onion puree

Baby leeks & turnip red wine Reduction

(Milk, sulphites Gluten, celery)

31

Sauteed Salmon Supreme, tagliatelle mixed seafood, samphire, lemon dill sauce

(Fish, Crustaceans, Molluscs, Milk, Gluten)

30

Pan fried Calves liver, chive cream potatoes, Cavo Nero cabbage, bacon crisp red onion Marmalade Jus

(Sulphites, milk, Gluten)

29

Slow roasted Stuffed Onion, vegetable & Lentil broth, crispy leeks

(Gluten, Celery)

28

Desserts

Blood orange Bavarois, raspberry & sorrel sorbet, mixed spice Tuille, with cold custard
(Gluten, Milk, egg)

Bitter Belgium chocolate terrine, chocolate brownie, chocolate paint & honeycomb ice cream
(Milk, gluten, eggs, Soya)

Warm plum & fragipan crumble tart, berry coulis clotted cream ice cream
(Milk, egg, soya, nuts, Gluten)

Coconut pannacotta, pineapple salsa, passion fruit syrup
(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

£46.50 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)



Beetroot layered terrine, pickled baby beet, Beetroot puree & horseradish crème fraiche

(Gluten, Milk, Mustard, Sulphites)



Braised pork belly, spring onion crushed potato, Celerac puree, baby apple golden

Raised apple compote, carrots heritage, thyme Jus

(Milk, Celery, Sulphites)

or

Slow Roasted stuffed Onion, Vegetable & Lentil broth, crispy leeks

(Gluten, Celery)



Blood orange bavarois, raspberry & sorrel sorbet, mixed spice fuille, cold custard

(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, chocolate treats

£64.00

Ask about our flight of wines to compliment this menu