

MENU

Pheasant, Chestnut and Cranberry Terrine £7.75
Butternut Squash & Cumin Soup £6.25
Home Cured Salmon, Fennel Salad, Lemon Dressing £8.25
Roast Pigeon, Beetroot Puree, Horseradish Cream £7.25
Potato Gnocchi, Winter Greens, White Wine Cream, Flower Marie Cheese £6.95
Woodlands Beef Ox Tongue, Celeriac & Horseradish Remoulade £6.95
Seared Scallops, Pancetta, Pea Veloute and Shoots £10.75

Lemon Sole, Mussel, Cider & Tarragon Cream £18.95
Braised Woodlands Beef, Roast Shallots, Wild Mushrooms, Red Wine Jus £18.95
Roast and Confit Wild Duck, Roast Chervil Roots, Sherry Vinegar and Star Anise Jus £18.95
Pressed Jerusalem Artichoke and Potato, Slipcote and Black Olive Fritter, Jerusalem
Artichoke Puree and Black Olive Juice £15.50

Gurnard, Roast Chicory, Brown Shrimps, Winter Purslane, Orange Butter Sauce £16.50
Southdowns Pork Loin, Prune Faggot, Red Cabbage, Trotter Sauce £18.95
Seabass, Bouillabaise Sauce, Roast Fennel, Black Olive Tapenade £19.50

Baked Chocolate Mousse, Peanut Butter Ice-Cream £6.50
Earl Grey Infused Creme Brulee, Clementine Sorbet, Poppy Seed Biscuit £6.50
Date & Roasted Walnut Sponge, Caramel Sauce, Creme Fraiche £6.50
Lemon Souffle, Lemon Curd £6.50
Baked Apple Tart, Apple Fool, Apple & Clove Sorbet £6.50
Selection of British Cheese, Homemade Compote & Bread £7.95

Cafetiere Coffee £2.25
Cappuccino & Espresso £2.50
Selection of Teas – Breakfast, Earl Grey £2.25
Jasmine Green Tea, Peppermint, Camomile, Wild Fruit, & Lemon & Ginger Rooibos £2.50

(Main courses are served with their own fresh vegetables or potatoes, please ask)