

Smoked Haddock and Mature Cheddar Rarebit £14.00

red onion chutney and caramelised apples

or

Squab Pigeon 'Wellington' £16.00

light foie gras mousse, beetroot compote and forest mushroom foam

or

Creamy Cauliflower Soup £12.00

nutmeg croutons and black pepper oil

Roast Breast of Local Pheasant £25.00

confit leg bon bon, texture of parsnip and rosemary roasting juices

or

Line Caught Sea Bass Fillet £32.00

cassoulet of white beans, local wild mushrooms and mushroom broth

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Braised Cheek of Beef £30.00

creamed potatoes, dry cured bacon lardons with button mushrooms, rich Hermitage sauce

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Spaghetti Squash Crumble £23.00

confit duck egg yolk and sage oil

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Warm Treacle Tart £10.00

passion fruit purée and yoghurt ice cream

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Poached Williams Pear £14.00

mulled wine sorbet, walnut risotto

or

Warm Spiced Pineapple Sponge £12.00

pineapple sorbet and coconut foam

Coffee & Petit Fours £5.00

The above price includes VAT. A discretionary service charge of 12.5% will be added to your account.