

Dinner Menu

2 dine for £50.00

Leek & Potato Soup

herb crème fraiche, baby leeks, crisp egg

Pressed Roast Chicken

pickled mushrooms, truffle dressing

Smoked Salmon

potato salad, pickled cucumber

Twice Baked Goats Cheese Soufflé

honeyed pear, pecan nut salad

Ham Hock Terrine

piccalilli, toasted sour dough bread

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Eight Hour Braised Shin of Beef

braised faggot, parsnip puree, horseradish mash, onion jus

Confit Duck Leg

Toulouse sausage & white bean cassoulet

Roast Fillet of Cod

champ potatoes, butter spinach, cauliflower gremolata

Pan Fried Fillet of Sea Bass

pepper relish, polenta chips & aioli

Roast Butternut Squash

spiced quinoa, soy glaze

Loin of 'Deer Park Farm' Venison

red cabbage, roast parsnip, blackberry & apple jus

£5.00 Supplement

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Dark Chocolate Fondant

chocolate marquise & blackberry sorbet

Warm Stewed Apple

hazelnut crumble, Calvados ice cream

Sticky Toffee Pudding

mascarpone & ginger, toffee sauce

Lemon & Honey Crème Brulée

Brandy snap, mascarpone & ginger sorbet

A Selection of Artisan Cheeses

home-made chutney, biscuits, grapes and celery

Please note there will be a discretionary 12.5% service charge added to your bill