

£30 - 2 Courses | £37.50 - 3 Courses

Starters

Soup

Roast Tomato with Bloody Marie Garnish

Salmon & Crab

Salmon & Crab Fishcake, Saffron Aioli, Cavolo Nero

Venison & Yorkshire Blue Pasty

Pickle, Country Brown Sauce, Celeriac

Ham Hock Terrine

Piccalilli, Fried Quail Eggs, Straw Chips

Goats Cheese Tart

Olives, Red Onion, Balsamic Tomato

Smoked Salmon & Prawn Risotto

Coconut, Parmesan



Mains

Lamb

Rump of Lamb, Lamb Croquette, Aubergine Puree, Picked Courgette, Mint Salsa Verde (£4.50 Supplement)

Chicken

Breast of Chicken, Fermented Pearl Barley, Risotto, Piccolo Parsnips, Cavolo Nero

Pork

Slow-Cooked Pork Belly, Black Pudding Mash, Root Vegetables, Baked Apple Puree, Crackling

Sea Bass

Leek & Potato Rosti, Wilted Spinach, Butternut Squash, Coriander-Cream Sauce

Salmon

Olive & Lemon crushed Potato, Petit Pois, Broad Beans, Basil Dressing

Beef

Flat Iron of Beef, Horse Radish Mash, Carrots, Silver Skin Onions, Smoked Pancetta

Cauliflower

Textures of Cauliflower, Grapes, Almond, Raisin & Curry



Desserts

Pineapple

Roasted Pineapple, Apple Cake, Granola, Cherry Sorbet, Kirsch Cherry Gel

Chocolate

Chocolate and Orange Velvet Mousse, Caramelised White Chocolate Crumble, Mango Sorbet, Orange and Vanilla

Crème brulee

Lavender Infused Crème Brulee, Almond & Cherry Biscotti

Lime

Lime and Toffee Popcorn Curd, Blackberry Sorbet, Lime Crumble, Raspberry Gel

Orange

Milk Chocolate & Orange Bread & Butter Pudding, Vanilla Ice Cream & Anglaise

Cheese

Grapes, Celery, Chutney, Selection, and Cheeses & Crackers.

£4 Supplement

Or

£10 Extra Course