

# Classic Menu



## Starters

Heritage English beets, goat cheese and pickled quince salad (gf) (v)

Rillettes of mackerel, on pickled cucumber carpaccio and dill (gf)

Smoked duck breast salad, pine nuts, dragon fruit, pineapple and plum sauce (gf)

## Mains

Roast pumpkin and baby spinach risotto (v)

Pan roast fillet of cod with Jersey Royals, pancetta, samphire, chives, lemon and white wine sauce (gf)

Grilled chicken breast, polenta cake, baby carrots and red wine jus (gf)

## Desserts

Hazelnut Panna Cota with blueberries coulis

Fresh fruit and berries salad (gf) (vv)

*Coffee or Tea & Petit Fours*

## WINE RECOMMENDATION

**Chenin Blanc**, Niel Joubert Byter Chenin Blanc, South Africa, 2017 (white)

**Carmenere**, Morande Pionero, Reserva, Maipo Valley, Chile, 2015 (red)

*(gf) - gluten free (gf\*) may be prepared without gluten (v) - vegetarian (vv) - vegan (nuts) - contains nuts*

*We list only the main ingredients in our dishes. If you have a dietary restriction or require further information on the allergen content of our dishes please ask a member of staff for assistance. We are unable to guarantee that any menu item is completely allergen-free.*

*Prices are inclusive of VAT*

*A discretionary 10% service charge will be added to your bill*