

Tea smoked Mackerel Apple salad

Veloute of butternut squash with foie gras beignet

Grilled Radicchio & Peppered Goats Cheese Salad

Mains

Baked fillet of lemon sole marinated fennel, creamed potato & lemon cream

Roast breast of partridge Roasted parsnip, Swiss chard, walnut & balsamic jus

Wild mushroom and truffle Tagliatelle



Pavlova

Roasted figs and crème Chantilly

Port poached pear tart Blackberry sorbet

British Cheese of the week Homemade chutney & breads

Available Lunch & Dinner

2 courses 25.00 / 3 courses 30.00