



DINNER

Spring- Summer Menu

- ❖ **Three course meal** **£47.00 per person**
- ❖ **Two course meal** **£41.00 per person**

Starters

Beef Wagyu carpaccio, wild rocket, horseradish cream, thyme oil, garlic croutons (gluten, dairy)

Twice cooked pork belly, porcini, sweet potato puree, apple marmalade, celeriac slaw (dairy)

Seared sea scallops, black pudding, pea puree, pickled apple, micro sorrel (dairy, sulphites, fish)

Swordfish carpaccio, blood orange, white anchovy, watercress, lemon oil, caper berries (fish)

Double baked cheese soufflé, matured cheddar, goats curd, Dukkah spices, oyster mushroom, hazelnut Beurre blanc sauce (diary, egg, gluten)

Heirloom tomatoes, walnut crumbs, pickled shallots, purslane, puffed rice, whipped goats curd, balsamic vinegar (nuts, dairy)

Main Course

Roasted lamb rump, sour dough gnocchi, crushed macadamia, avocado oil, mint dressing (gluten, nuts)

Beef rib-eye fillet, mushroom gratin, roasted heritage carrots, potato fondant, red wine jus (dairy)

Crispy skin cod fillet, cauliflower silk, potato galette, baby cress, white truffle, curry Meunière (fish, dairy)

Stuffed chicken roulade with avocado, ricotta and pancetta served with potato pancakes, steamed greens (dairy, gluten)

Spinach, ricotta ravioli, smoked tomato ragout, edamame, confit garlic, shaved parmesan (dairy, gluten, egg, soy)

Porcini mushroom and artichoke tart, sautéed runner beans, hazelnut, fire pepper sauce (gluten, dairy, egg)



Dessert

Amaretto crème brûlée, lemon sorbet, vanilla feuille (dairy, egg)

Chai panna-cotta, macadamia praline, butterscotch tuile, chai latte jelly (dairy, egg, gluten)

Strawberry shortcake mille-feuille, rich butter shortcake, strawberry cream (dairy, egg, gluten)

Chocolate and honeyed fig tart, crème Chantilly (dairy, egg, gluten)

Best of British cheeses, guava and quince pastes, water crackers, chargrilled figs (dairy, egg, gluten)

Additional courses can be added to the menu and can include:

- | | |
|----------------------------|-------------------|
| ❖ Amuse bouche | £ 4.50 per person |
| ❖ British farmhouse cheese | £ 4.50 per person |

Two or three course meals include fair trade ground coffee and specialty teas with petit fours as an après

ALLERGENS ARE NOTED IN BRACKETS



Autumn - Winter Menu

- ❖ **Three course meal** **£47.00 per person**
- ❖ **Two course meal** **£41.00 per person**

Starters

Spiced aromatic pressed pork belly, dasi and porcini broth
Duck Parfait, smoked duck breast, quince jelly, shitake crostini's, cabernet sauvignon dressing (egg, dairy, gluten, gelatine)
Mussel and smoked eel chowder, truffle and fennel bread crumbs (shellfish, dairy, gluten)
Pan-seared sea scallops, bittersweet endive, sweet corn volute, pancetta crumbs (shellfish, dairy)
Baked fig, salted baked beetroot carpaccio, candied walnuts, whipped goat's curd, soft aromatic herbs (dairy)
Twice baked Shropshire blue soufflé, toasted walnuts, beetroot and ginger volute, artichoke wavers (diary, gluten, egg)

Main Course

Duck confit, braised red lentils and speck, pencil leeks
Poached free-range chicken breast roulade, Parma ham, cashews, smoked mozzarella, celeriac and purple flowering broccoli (dairy)
Parmesan and pistachio crusted lamb rack, potato fondant, butter fennel, spout leaves, runner beans (dairy)
Braised short ribs, cep jus, sprouts and peas, horseradish potato hash, confit tomato (dairy)
Crispy skin salmon with pecorino and English spinach potato puree, garlic and herb saffron cream (fish, dairy)
Pan fried whiting fillet, crumbed soft poached egg, pickled root vegetables, galette potato and pea puree (fish, egg, dairy)
Crumbed courgette flowers, Cerney ash goat's cheese and pine nut stuffing, potato puree, pea mint timbale, tomato fondue (dairy, egg, gluten, nuts)



Dessert

Steamed fig and banana pudding, rose water butterscotch, hazelnut and vanilla pod ice cream (gluten, dairy, egg, nuts)

Espresso chocolate mousse, short bread, piquant raspberries (dairy, egg, gluten)

Sour cherry and almond crème cataplana lemon and basil sorbet, vanilla swirl (dairy, egg, gluten, nuts)

Winter berries and custard mille-fuille (gluten, egg, dairy)

3 of the Best of British chesses, fig paste, dried fruits, Cornish oat cakes (dairy, nuts, gluten, egg)

Additional courses can be added to the menu and can include:

- | | |
|----------------------------|-------------------|
| ❖ Amuse bouche | £ 4.50 per person |
| ❖ British farmhouse cheese | £ 4.50 per person |

Two or three course meals include fair trade ground coffee and specialty teas with petit fours as an après

ALLERGENS ARE NOTED IN BRACKETS