

Autumn Winter Three Course Menu

FIRST COURSE

Ham Hock Terrine, Pickled turnip,
Apple, Grain Mustard, Pea shoots

Venison Salami, Celeriac, Sloe gin marmalade, Brambles

Celeriac Veloute, Apple, Lovage Pesto – Ve, GF, DF

Mushroom tapenade, pickled mushrooms & Jerusalem Artichoke,
Pine nuts & tarragon - Ve, GF, DF

Cured Salmon, Fennel & Apple Slaw,
Cucumber, Buttermilk, Dill

Smoked Mackerel Rillettes, Grilled Mackerel, Pink Grapefruit
Dill, Rye toast

MAIN COURSE

Sirloin of Beef, Truffle Potato,
Mushroom Ketchup & Watercress- £4.00 supplement

Rump Lamb, smoky Aubergine puree, Roast onions,
Olive salsa, Basil

Chicken Breast. Crispy Skin, Pearl Barley,
Pancetta, Chard, Tarragon oil - GF

Roast Hake Grenobloise
Creamed Potato, Parsley - GF

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Baked Cod, Romesco sauce,
Hazelnut & Cauliflower

Butternut Squash, Fennel & Olive tagine,
Spiced Harissa Sauce, Chickpeas, Coriander dressing – VE, GF, DF

Root vegetable & lentil Wellington,
Kale Pesto Dressing, Roast Pepper Sauce – VE

PUDDING

Baked Chocolate mousse cake, Cocoa nib Tuile
Yoghurt sorbet

Bakewell tart, Griottine cherry,
Almond tuile & Vanilla Cream

Spiced Prune & Marmalade Brioche Bread & Butter Pudding
Marmalade Caramel

Spice Poached Plums, ginger bread,
Sabayon Sauce

Vegan Chocolate Torte, Cashew nut cream,
Coffee syrup – VE, GF, DF

*Please be aware we require you to choose one starter, one main and one dessert for the whole group. In addition to this, please choose one vegetarian starter and one vegetarian main course for the group. Please advise us of any dietary requirements which are not met with these choices and our Chef team will advise a suitable alternative. *