



## SMALL PLATES

Truffle roasted celeriac & chestnut soup, sourdough [pb]

Baby violet artichoke, butternut squash, swede, goats curd

Venison, rabbit & pork terrine, walnut, red chicory, pickled blackberries

Smoked haddock souffle, caviar sauce

## LARGE PLATES

Truffle stuffed chicken breast, green lentils, Jerusalem artichoke, brussel sprouts

Wild mushroom & vegan feta tart, swede & green sauce [pb]

Roasted Cornish halibut, colcannon, smoked bacon, parsley sauce

Rare breed sirloin, layered potato, bone marrow sauce

*Served with chef's selection of sides*

## DESSERTS

Yoghurt mousse, blackberry, lemon shortbread

British cheese board, apple & raisin chutney, caraway seed crackers

Caramelised apple cake, cinnamon ice cream [pb]

Dark chocolate fondant, chocolate sauce, chocolate sorbet