



Dinner Menu

Homemade bread & salted butter

Starters

Crab soup, aniseed & dill, garlic croutons

Cured & torched mackerel, celeriac puree, apple crisps

Roasted Southdown partridge breast, caramelised shallot, parsnip puree, black cabbage

Beetroot, tarragon & mascarpone tortellini, kale, lemon cream sauce

Sauteed foie gras, orange puree, pickled vegetables

Romanesque cauliflower, onion bhaji, charred floret, coriander cress

Main Courses

Fillet steak Rossini, brioche, wild mushrooms, baby spinach, red wine sauce, triple cooked chips (£10 supplement)

Market fish, risotto, Cornish mussels, saffron & mussel sauce

Winter squash & pine nut pithivier, cavolo nero, broccoli puree, parmesan cream sauce

Pan fried guineafowl supreme, creamed potatoes & morel sauce

Honey glazed duck breast, confit leg and tarragon bonbon, charred chicory & sesame carrots

Homemade pasta, black truffle, butter cream sauce & parmesan

Sides £4.00

Triple cooked chips & truffle salt | Skinny fries | Kale & sesame | Tender stem & almond | Creamed potatoes

Cheese course £12

Selection of English cheeses, homemade bread, apple & tomato chutney, plum jelly, pickled figs, ruby port

Desserts

Orange and Cointreau souffle, chocolate sorbet (please allow 20 minutes)

Coconut pannacotta, apple and rhubarb compote, coconut & rum sorbet

Warm rice pudding, meringue, passionfruit sorbet & fruit salsa

Vanilla cheesecake, pomegranate, pineapple & mint

Warm dark chocolate shortbread tart, vanilla ice cream

Coffee or Tea & Pastry kitchen sweet treats £4

Three courses £45 | Two courses £38