

Dinner Menu

Starters

Double baked truffle souffle, spring onions
Confit duck leg, foie gras & prune terrine, orange puree, hazelnut frisse salad, ciabatta
Pan-fried scallops, kohlrabi, butternut squash, spinach (£4 supplement)
Wild mushroom linguini, chives, white wine & Parmesan sauce
Marinated mackerel, carrots, shallots, garlic, beetroot
Earl grey smoked quail, caramelised apple, blackberries

Main Courses

8oz dry-aged ribeye steak, truffle salted triple cooked chips, bearnaise sauce, garden salad (£10 supplement)
Venison haunch wellington, buttered potato terrine, kale, port jus
Steamed market fish, saffron new potatoes, baby leeks & corn, vermouth reduction
Tomato and thyme polenta doughnut, Provençal vegetables, baby heritage carrots & beetroot
Roasted guinea fowl supreme, creamed potatoes, morel sauce
Pumpkin & sage risotto, pickled shallots, radish, herb crumb

Sides £4.00

Triple cooked chips & truffle salt | Creamed potatoes | Green beans & bacon dressing | Garlic kale

Cheese course £12

Selection of English cheeses, homemade bread, crackers, farmhouse chutney, fig jam, ruby port

Desserts

Chocolate bombe, honeycomb ice cream, salted caramel sauce
Vanilla & raspberry baked Alaska
Date sponge, banana ice cream, caramelised banana
Lime leaf bavarois, poached winter berries, sloe gin
Fig & almond tart, clotted cream, candied zest
Warm apple souffle, crème fraiche sorbet (please allow 20 minutes)

Suggested Digestif £10 for 100ml

Plum Sake, Japan | Sauternes, France

Coffee or Tea & Pastry kitchen sweet treats £4 | Irish Coffee £10

Three courses £50 | Two courses £42

