



Dinner Menu

Homemade bread & salted butter

Starters

Salmon raviolo, wild garlic, butter sauce & chilli oil

Chicken & foie gras sausage, port jus, creamed potato

English asparagus & hollandaise sauce

Pigeon, spinach & parma ham terrine, watercress & pomegranate salad

Spring nettle and truffle soup, creme fraiche & chives

Spiced potato samosa's, tomato, ginger & garlic sauce, coriander

Main Courses

Roasted lamb rump, pan fried potato terrine, English asparagus & bordelaise sauce

Cornfed chicken supreme, smoked belly bacon, spring cabbage, Chantenay carrots, red wine sauce

Southdown's venison fillet, bourguignon sauce, creamed potatoes (£15 supplement)

Market fish, braised gem lettuce, new potatoes, samphire, Choron sauce

Butter poached caulishoots, raisin puree, granny smith apple gel, cauliflower puree

Pan fried potato gnocchi, morel mushrooms, baby spinach, charred spring onions

Sides £5.00

Triple cooked chips | Creamed potatoes | Asparagus | Minted new potatoes | Spring cabbage & bacon

Cheese course £12

Selection of English cheeses, homemade bread, crackers, tomato chutney, plum chutney, ruby port

Coffee or Tea & Pastry kitchen sweet treats £5 | Irish Coffee £10

Three courses £50 | Two courses £42 | Main course £34