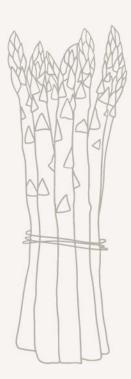


# **Dinner Menu**

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