



## Dinner Menu

Homemade bread & salted butter

### Starters

Crab cake, pickled red pepper puree & fennel salad (£5 supplement)

Wood pigeon Kiev, wild garlic pesto

English asparagus & aged Parmesan souffle

Confit lamb belly, spiced cous cous, red currant sauce & sorrel oil

Cured squid ink trout, watercress foam, balsamic seaweed pearls

Beetroot tartare, horseradish gel, egg yolk jam & crispy capers

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### Main Courses

Aged ribeye, roasted garlic cherry tomatoes, wild mushrooms, kale & peppercorn sauce ( £15 supplement)

Mint crusted saddle of lamb, lamb fat fondant potato, hispi cabbage

Market fish, English asparagus & hollandaise sauce

Cornfed chicken supreme, truffle, potato terrine, spring onions & red wine sauce

Sweet potato gnocchi, roasted tenderstem broccoli & pine nut butter

Charred watermelon steak, gem lettuce, basil, sundried tomatoes, feta, vinaigrette & kale crisps

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### Sides £5.00

Triple cooked chips | Hispi cabbage| Creamed potatoes | Tenderstem broccoli | Kale

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### Cheese course £12

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

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

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

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