



## Dinner Menu

Homemade bread & salted butter

### Starters

Crab bisque, star anise & dill dressing

Parmesan pavlova, streaky bacon & breaded egg yolk

Heritage tomato tartlet, orange & fennel salad & tomato crisps

Confit octopus, carrot puree, pickled carrots & chorizo

Carpaccio of beef, aged parmesan & rocket

Rabbit, pistachio, Parma ham terrine, raspberry & red onion chutney, sour dough

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### Main Courses

'Tournedos Rossini' Fillet steak, croustade, foie gras, madeira jus & black truffle (£15 supplement)

Confit pork belly, potato rosti, black pudding, cavolo nero, crackling, apple puree & red wine sauce

Market fish, tenderstem broccoli & hollandaise sauce

Honey glazed duck breast, fondant potato, ginger & garlic pak choy, jus

Potato gnocchi, samphire, pea, broad bean tomato broth & parsley

Beetroot & ricotta cannelloni, sun dried heritage tomatoes, black cabbage & pickled walnuts

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### Sides £5.00

Triple cooked chips | Cavolo nero | Samphire | Tenderstem broccoli | Pak choy | Creamed potatoes

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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 £60 | Two courses £50 | Main course £36

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