



Dinner Menu

Homemade bread & salted butter

Starters

Pumpkin, fig & Golden Cross goats cheese tart, truffle honey

Game pie, creamed potato & port reduction

Salted baked celeriac, beetroot puree, Heritage beets, olive & rosemary cracker

Rabbit ragu, pappardelle pasta & Parmesan

Smoked mackerel pate, apple chutney & sour dough

Breaded cod cheeks, tomato, ginger & garlic sauce

Main Courses

Southdown's venison wellington, tenderstem broccoli & red wine sauce (£10 Supplement)

Cornfed chicken supreme, truffle, caramelised shallot, toasted almonds & pumpkin velouté

Market fish, baby spinach, mussels & saffron sauce

Roasted pheasant breast, creamed potatoes, kale & juniper berry jus

Roasted squash, pinenut & sage pithivier, tenderstem broccoli & sage butter sauce

Globe artichoke, olive oil & thyme confit potatoes, gremolata, black olive & truffle

Sides £5.00

Triple cooked chips | Kale | Tenderstem broccoli | Creamed potatoes | Fries

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