



## Table d'Hôte Menu

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### Starters

Beef cheek tortellini, celeriac remoulade, baby spinach, parsnip

Crab bisque, saffron aioli, ciabatta, brandy

Asian duck salad, bean sprouts, plums, chilli, baby gem

Smoked mackerel paté, beetroot, apple, granary bread

Green asparagus, duck egg, rocket, hollandaise sauce

### Main Courses

Dingly dell pork belly, pork cheek, apple, mashed potato, pickled carrots

Breast and leg of guinea fowl, wild mushroom polenta, pancetta, artichoke

Sea bream fillet, piquillio pepper, grilled courgettes, aubergines, cherry tomatoes, black garlic

Fillet of cod, mussels, saffron potato, bok choy, fennel

Butternut squash, risotto, goat's cheese, asparagus, pumpkin seeds

### Desserts

Treacle tart, clotted cream, raspberries

Yoghurt mousse, berry compote, lemon

Black forest, cherry sorbet

Warm chocolate brownie, salted caramel sauce, caramel ice cream

Selection of cheese and biscuits

**£32.50 per person**