



Table d'hôte Menu

Starters

Red onion and port tart tatin, blue cheese chantilly
Chancre crab and smoked salmon cannelloni, avocado and textures of apple
Seared tuna, red pepper, baby chorizo, pistachio granola
Ham hock terrine, peach salad and cauliflower purée
Venison Scotch egg, peas, Parma ham, pea shoots

Mains

Breast and leg of guinea fowl, pearl barley, green beans, truffle jus
Fillet of pork, gratin potato, heritage carrots
Roast fillet of cod, sweet potato, basil crust, pepper chorizo
Salmon fillet, bok choy, miso mash, Thai lobster bisque
Potato and pea risotto, poached egg, asparagus

Desserts

Lemon parfait, toasted marshmallow, lime sorbet
Set vanilla cream, cherries, pistachio
Baseless chocolate tart, peanuts, banana, salted caramel
A selection of cheese and biscuits

£34.50 per person

Price is inclusive of GST

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.