

Table d'hôte Menu

Starters

Salt baked heritage beetroot, goat's cheese, balsamic reduction (GF) (V)

Red cabbage, cured salmon, crème fraiche, orange, pickled cucumber (GF)

Ham hock terrine, celeriac remoulade, sauce vierge

Mains

Wild mushroom risotto, pecorino and micro herb salad (GF) (V)

Grilled cod, crushed new potatoes, tender stem broccoli, tomato and olive ragout (GF)

Slow roast belly pork, caramelised fennel, pomme purée, sage jus (GF)

Desserts

Lemon meringue parfait, lemon curd, lime (GF)

Chocolate brownie, salted caramel, peanut butter popcorn

Selection of cheese and biscuits (GF Available)

£36.00 per person
(GST Inclusive)

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 specific dietary requirements please inform your waiter.

(GF = Gluten Free, VG = Vegan, V = Vegetarian)