



We pride ourselves on using fresh, local, responsibly sourced ingredients that Kevin and the kitchen brigade use to create these fabulous dishes.

### Nibbles

Artisan bread with herb and sea salt butter

(Gluten, dairy)

£4.50

Mixed marinated olives

(Sulphites)

£5.00

Smoked almonds

(Nuts)

£5.00

### To begin

Soup of the day served with an artisan bread roll

(Gluten, celery)

Marinated salmon tartare, pickled cucumber ribbons, crème fraiche, salmon caviar

(Fish, gluten, milk, sulphites, soya)

Pan seared wood pigeon, smoked bacon, spinach, oyster mushrooms,  
sherry vinaigrette, toasted sourdough

(Milk, Gluten, Sulphites, egg, mustard)

Smoked black quinoa, vegan applewood cheese, pomegranate pearls, pink grapefruit, rocket and  
pomegranate molasses dressing

(Celery, sulphites)

Chargrilled pimento, truffle infused olive tapenade, herb and garlic aioli

(Sulphites)

### Main course

Trio of beef and horseradish sausages, chive creamed potatoes, purple sprouting broccoli,  
red onion marmalade sauce, crispy onions

(Sulphites, gluten, milk, Celery)

28

Grilled lamb cutlets, fondant potato, pea puree, baby carrots, broad bean and rosemary jus

(Milk, sulphites, celery)

33

Pan-fried seabass, sautéed potatoes, artichokes, olives, peppers, salsa Verde.

(Fish, sulphites, Milk)

30

Cornfed chicken breast filled with sage and onion crushed potatoes, baby vegetables, tarragon cream  
sauce

(Sulphites, eggs, milk, Gluten)

29

Wild mushroom and garlic gnocchi, pesto cream sauce, roasted king oyster mushroom,  
heritage parmesan, pea shoots

(Gluten, soya, mustard, milk, eggs)

28

## Desserts

Classic baked Alaska, black cherry compote  
(Gluten, Milk, egg, soya)

Steamed lemon curd and poppyseed sponge pudding, lemon meringue ice-cream  
(Milk, gluten, eggs, Soya)

Raspberry and Pimm's jelly, strawberry posset, raspberry sorbet  
(Milk)

White chocolate crème brûlée, almond shortbread  
(Milk, nuts, gluten, eggs)

Choose two of our specially selected cheeses with pickled onions,  
house chutney. And water biscuits  
(Milk, sulphites, gluten, soya)

**Upgrade to all five for an extra £6.00**

Brazilian arabica coffee, black tea or a fruit infusion  
with home-made chocolates

**£36.50 two courses and coffee**

**£46.50 three courses and coffee**

### Tasting Menu (7 courses)

To enjoy the full experience, please order by 7.30pm latest  
(To be chosen by all guests on the table)

Nibbles

(Sulphites, Nuts)



Mini soup of the day

(Gluten, celery)



Smoked black quinoa, vegan applewood cheese, pomegranate pearls, pink grapefruit, rocket and  
pomegranate molasses dressing

(Celery, sulphites)



Cornfed chicken breast filled with sage and onion crushed potatoes, baby vegetables,  
tarragon cream sauce

(Sulphites, eggs, milk, Gluten)



**or**

Wild mushroom and garlic gnocchi, pesto cream sauce, roasted king oyster mushroom,  
heritage parmesan, pea shoots

(Gluten, soya, mustard, milk, eggs)



Classic baked Alaska, black cherry compote

(Gluten, Milk, egg, soya)



Selection of cheese and biscuits with pickled onions and chutney

(Milk, sulphites, gluten, soya)



Brazilian arabica coffee, black tea or a fruit infusion, chocolate treats

**£64.00**

**Ask about our flight of wines to compliment this menu**