



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)

Beef tomato and red pesto pressé, our own runner bean chutney, burnt leek oil.

(Soya, milk, nuts, sulphites)

Pickled mackerel, horseradish potato salad, marinated mooli

(Fish, sulphites, milk, eggs, mustard)

Chicken and apricot terrine, onion marmalade, rosemary focaccia

(Milk, gluten, mustard, sesame, soya, sulphites)

### Main course

Duo of duck. Confit duck leg, roasted breast, prune puree, creamed potatoes, baby leeks, turnips, cherry jus.

(Sulphites, milk, soya)

36

Roast striploin of beef, truffle dauphinoise, parsnip puree, crispy onions, baby vegetables, herb truffle butter, redcurrant port reduction.

(Milk, sulphites)

32

Pan-fried hake supreme, sauteed potatoes, artichoke, olives, peppers, red onion, capers, sauce Vierge.

(Fish, sulphites, milk)

34

Butternut squash and sweet potato wellington, cauliflower puree, sauteed leeks, cauliflower rosti, parsley sauce

(Sulphites, soya, eggs, milk, gluten)

28

## Desserts

Steamed lemon curd and blueberry sponge, vanilla bean custard  
(Milk, egg,

Mille feuille of roasted figs, white, chocolate crème patisserie, lavender crumble  
(Milk, eggs, gluten, soya)

Toffee, apple cheesecake, toffee sauce  
(Milk, gluten, egg,)

Choose two of our specially selected cheeses with pickled onions,  
house fruit 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)



Beef tomato and red pesto pressé, our own runner bean chutney, burnt leek oil.

(Soya, milk, nuts, sulphites)



Roast striploin of beef, truffle dauphinoise, parsnip puree, crispy onions,  
baby vegetables, herb truffle butter, redcurrant port reduction.

(Milk, sulphites)



**or**

Butternut squash and sweet potato wellington, cauliflower puree, sauteed leeks,  
cauliflower rosti, parsley sauce

(Sulphites, soya, eggs, milk, gluten)



Toffee, apple cheesecake, toffee sauce

(Milk, gluten, egg,)



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**