



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)

Soused herring, pickled carrot spaghetti, chive and caviar crème fraiche

(Fish, molluscs, crustacean, gluten)

Char-grilled red pepper, truffle infused tapenade,  
herb and grain mustard dressing

(Mustard)

Seared duck breast, rosemary focaccia, whipped goats cheese,  
cherry and chilli jam

(Gluten, egg, milk, soya)

### **Main course**

Beef bourguignon, roasted baby potatoes, buttered kale

(Sulphites, milk, celery)

30

Pan-fried cod loin, green vegetables, seafood fricassee,  
truffle shrimp butter.

(Fish, crustaceans, molluscs, milk, sulphites)

32

Sauteed chicken breast, carrot puree, green beans, potato gratin,  
wild mushroom sauce, herb butter

(Sulphites, milk)

34

Cauliflower cheese tart, cauliflower puree, fine beans,  
sauteed potatoes, vegan jus

(Mustard, milk, sulphites)

28

## Desserts

Mirrored chocolate terrine, pulled chocolate, brownie crumb,  
chocolate paint, vanilla ice cream  
(Milk, gluten, eggs, soya, nuts)

Vanilla poached pear, blood orange sorbet,  
raspberry glass, raspberry coulis  
( )

Steamed fig and ginger sponge pudding, clotted cream ice-cream (GF)  
(Milk, egg)

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)



Char-grilled red pepper, truffle infused tapenade, herb and grain mustard dressing

(Mustard)



Beef bourguignon, roasted baby potatoes, buttered kale

(Sulphites, milk, celery)

**or**

Cauliflower cheese tart, cauliflower puree, fine beans, sauteed potatoes, vegan jus

(Mustard, milk, sulphites)



Vanilla poached pear, blood orange sorbet, raspberry glass, raspberry coulis

( )



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**