



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

Snacks

Artisan bread with herb and sea salt butter

(Gluten, dairy)

£5.50

Mixed marinated olives

(Sulphites)

£6.00

Smoked almonds

(Nuts)

£5.50

To begin

Soup of the day served with an artisan bread roll

(Gluten, celery)

Smoked duck breast, fermented red cabbage, oven dried cherry tomatoes, balsamic dressing

(Gluten, sulphites)

Salt baked beetroot, sage infused beetroot puree, crumbled goats' cheese, chard crisp

(Milk, soya)

Home cured sea trout, garlic puree, pickled mooli

(Gluten, fish, sulphites)

Main course

Grilled 8oz rib-eye steak, roasted plum tomato, grilled field mushroom, hand cur chips,

Classic peppercorn sauce

(Milk, gluten, soya, sulphites)

38

Pan-fried Stone Bass, seafood cassoulet, sauteed potatoes,

baby corn, courgettes, chervil herb sauce

(Fish, crustaceans, molluscs, milk, soya)

36

Sage and onion stuffed chicken breast, dauphinoise potatoes, glazed carrots,

Caramelised onion puree, tarragon café au lait sauce

(Milk, eggs, sulphites)

34

Spiced carrot marmalade pithivier, crushed potatoes,

roasted mediterranean vegetables, tomato herb sauce

(Gluten, milk)

30

Desserts

Lemon and poppy seed steamed sponge pudding with vanilla custard
(Milk, eggs)

Nougat semi fredo, berry sauce, strawberry glass
(Sulphites, eggs, milk, nuts)

Baked bitter chocolate tart, vanilla ice cream, chocolate tuille, brownie crumb
(Milk, gluten, eggs, soya)

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

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

£39.50 two courses and coffee

£48.50 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)

Snacks

(Sulphites, Nuts)



Mini soup of the day

(Gluten, celery)



Salt baked beetroot, sage infused beetroot puree, crumbled goats' cheese, chard crisp

(Milk, soya)



Sage and onion stuffed chicken breast, dauphinoise potatoes, glazed carrots,
Caramelised onion puree, tarragon café au lait sauce

(Milk, eggs, sulphites)

or

Spiced carrot marmalade pithivier, crushed potatoes, roasted mediterranean vegetables,

Tomato herb sauce

(Gluten, milk)



Lemon and poppy seed steamed sponge pudding with vanilla custard

(Milk, eggs)



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

£68.00

Ask about our flight of wines to compliment this menu