



Chefs amuse bouche

### Starters

Chicken and ham hock terrine, Spiced apricot chutney, Tarragon emulsion and sour dough toasts

Citrus cured sea trout, Dill compressed cucumber, Roasted heritage beetroot, and dill crème fraiche

Smoked dapple and shallot croquette, pickled walnut ketchup, dressed leaves

Wild mushroom and leek tart, Crispy leeks,

### Mains

Venison loin, pickled blackberries, Blackberry jus, pommes Boulangère, Crispy kale

Guinea fowl breast, leg meat bonbon, Clapshot, sage, Jus

Cod loin, Thyme potato terrine, Carrot and leek fricassee, saffron cream sauce

Parsnip and chestnut wellington, Honey glazed root vegetables, Brussel sprout fricassee, Jus

### Dessert

White chocolate cheesecake, Raspberry compote, Almond brittle

Ginger and cranberry sponge, Poached fruit sorbet, Ginger tuile

Chocolate and chestnut roulade, candied chestnuts, orange gel

Passionfruit and prosecco bavarois, Mango jelly, Lime mousse

COFFEE AND PETIT FOURS £4.25

2 COURSES £40



3 COURSES £50



If you suffer from any food allergies, please inform a member of staff as we have additional information and options for you.

Please be aware a discretionary 10% service charge will be added to the bill, please let us know if you would like this to be removed.