

To Arrive

Tom Browns Home Made Breads, Flavoured Butter

Starters

Cream of Jerusalem Artichoke Soup, Hazelnut Pesto (V) (GF)

Crispy Breaded Hens Egg, Chorizo Jam, Avocado, Aioli, Tomato

Fishcakes, Chunky Tartar Sauce, Seaweed Powder, Potato Scraps, Burnt Lemon Gel

Greek Feta, Olive Tapenade, Dukkah Spice Crumb, Dried Tomatoes, Cucumber Raita (V) (GF)

Curried Crab Salad, Grapefruit, Game Chips, Coriander (GF)

Duck Liver Parfait, Char Grilled Focaccia, Cherries, Pistachio, Truffle Dressed Salad

Main Courses

Butter Poached Chicken Breast, Crispy Skin, Truffle & Celeriac Dauphinoise, Kale,
Mushrooms, Chestnut Puree (GF)

Hake Fillet, Saffron Potatoes, Sauce Romesco, Tender Stem Broccoli, Courgette, Smoked Almonds (GF)

Vegetable Pakoras, Green Herb Chutney, Raita Yogurt, Indian Cucumber Salad (VE) (GF)

Seared Duck Breast, Confit Potato, Braised Orange Chicory, Turnips, Walnuts, Jus (GF)

Traditional Roast Breast of Chicken, Yorkshire Pudding, Sausage Meat, Seasonal Vegetables, Beef Dripping
Roast Potatoes & Gravy

Traditional Roast Loin of Pork, Beef Dripping Roast Potatoes, Yorkshire Pudding, Sausage Meat, Crackling,
Seasonal Vegetables, Gravy

Traditional Roast Sirloin of Beef (*Choose Pink or Cooked Through*), Beef Dripping Roast Potatoes, Yorkshire
Pudding, Seasonal Vegetables, Gravy

Desserts

Dark Chocolate Pave, Lime Salted Caramel, Peanut, Banana (V) (GF)

Rhubarb Cheesecake, Poached Rhubarb, Ginger Ice Cream (V)

Warm Chestnut Sponge, Caramel Mousse, Meringue, Chestnut Crumb (V)

Tom Browns' Artisan Cheese Board Served with Caramelised Red Onion Chutney, Mixed Grapes, Celery and Wheat
Crackers