

50pp

Bread selection with flavoured butter

Amuse-bouche

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

Starters

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

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

Crispy Breaded Hens Egg, Peas, Broad Beans, Wild Mushrooms, Truffle Hollandaise (V)

Seared Scallops, Blood Orange, Vanilla Mayonnaise, Fennel Puree, Monk's Beard, Caviar (GF)

Mains

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)

Seared Duck Breast, Confit Potato, Braised Orange Chicory, Turnips, Walnuts, Jus (GF)
(This dish is served pink)

Caramelised Red Onion Tarte Tatin, Beetroot, Ricotta, Rocket Salad (V)

Fruit Palette Cleanser

Afters

Assiette of Chocolate Desserts to share (V)

Selection of Artisan Cheese, Crackers & Accompaniments to Share (V)

(£8.95 Supplement for this extra course)

ALLERGY ADVICE - Please inform staff if you suffer from a food allergy

V = Suitable for vegetarians | GF = Gluten free

MOST DISHES CAN BE ADAPTED TO GLUTEN FREE & DAIRY DIET – WE ALSO CATER FOR VEGANS
PLEASE ADVISE US OF YOUR REQUIREMENTS

Although every care is taken to ensure all dishes are free from requested allergens, some traces may remain. Speak to a
manager and inform them of any dietary requirements before ordering your food