

November £25 set 2011

Starters

Soup (v)

Cream of Butternut Squash Soup with Blue Cheese Bon Bon

Duck Egg

Crispy Breaded Duck Egg, Mushroom Sausage, Tomato Chutney, Pancetta Brittle, Tom's Brown Sauce
("Toms Brown Sauce" Available to Buy in Bottles – Ask Staff)

Salmon

Beetroot Cured Salmon, Horseradish Soufflé, Cucumber, Capers & Lemon Grass Dressed Watercress

Salad (v / GF)

Stilton, Poached Pear, Walnut & Celery Salad with Mustard Vinaigrette (GF)

Ham

Ham Hock Terrine with Our Piccalilli, Mustard Butter & Home Made Granary Bread

Main Courses

Chicken

Pan Fried Chicken Breast, Chickpea, Chorizo & Sweet Pepper Cassoulet, Saffron Potatoes (GF)

Pork (GF)

Pork Fillet, Wrapped in Pancetta, Crispy Pork Belly, Black Pudding Croquettes, Curly Kale, Cider & Mustard Jus

Sea Bream

Pan Fried Sea Bream Fillets with Brown shrimp & Parsley Butter, Parmentier Potatoes & Artichoke Puree

Beef

Pave Rump of Scottish Beef with braised Shin, Confit Potato, Celeriac Puree, Spinach, Mushrooms, Caramelized Shallots (specify Pink or Cooked Through)

Gnocchi (V)

Home Made Spring Onion & Potato Gnocchi, Roasted Beetroot, Beetroot Puree & Glazed Goats Cheese

Afters

Warm Chocolate Brownie with Vanilla Ice Cream

Vanilla Crème Brulee with Biscotti

Duck Egg Custard Tart, Ginger & Clotted Cream Pannacotta, Milk Puree

Chefs Cheese Selection with Caramelised Onion Chutney and Wheat Crackers

Please inform staff if you suffer from a food allergy

V = Suitable for vegetarians

GF = Suitable for gluten free diets – Ask a manager about flexibility on all of our dishes