

## Starters

### *Soup*

Roast Jerusalem Artichoke Soup, Hazelnut Pesto, Truffle Oil *(GF) (V)*

Salt Baked Celeriac Medallions, Goats Curd, Pickled & Roasted Cauliflower, Honey Roasted Peanuts, Crispy Kale

Indian Spiced Pork Samosa, Cumin Roasted Scallop, Carrot & Sesame Slaw, Pickled Red Cabbage, Chilli Mayo  
Teriyaki Mackerel Fillet, Charred Cucumber, Buttermilk, Wasabi Mayo, Linseed Cracker

## Main Courses

Rump Pave, Horseradish Potato Croquette, Grilled King Oyster Mushroom, Sprout Leaves, Roasted Heritage Carrots, Jus

Halibut Fillet, Bacon, Girolles & Onion Fricassee, Potato Gnocchi, Crispy Kale, Onion Velouté

Wild Mushroom, Red Onion & Black Truffle Tart, Mushroom ketchup, Parisian Potatoes, Braised Endive, Parmesan Cream Sauce, Dressed Rocket

Chicken Breast, Saag Aloo Potato Terrine, Cauliflower Bhaji, Pickled Red Onion, Saffron Cream Sauce

Duck Breast, Dauphinoise Potato, Tender Stem Broccoli, Black Garlic, BBQ Enoki Mushroom, Duck Liver Parfait, Hazelnuts, Jus

## Side Orders

French Fries, Beef Dripping Chunky Chips, Creamy Mash,  
Carrots & Caraway Seeds, Broccoli & Caper Butter, Truffle Cauliflower Cheese,  
Seasonal Vegetables, Mixed Salad  
- Truffle & Parmesan Fries - £4 -

## Desserts

Chefs Chocolate Assiette

Chefs Cheese Board

£10 per person deposit is required to secure your reservation.

All parties must pre-order.

All Parties must pay in full before the day.

Deposits / Payments are non-refundable in the event of a cancellation

A discretionary 10% service charge will be added to your bill.

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

All our fried fish & fried potato is cooked in beef dripping, should you wish for it to be cooked in vegetable oil please inform a member of staff

V = Suitable for vegetarians | GF = Gluten free