

50_{pp}

Bread selection with flavoured butter

Amuse-bouche

Spiced Sweet Potato & Squash Soup, Coconut Yoghurt & Coriander Infused Rapeseed Oil (V) (GF)
Smoked Cheese Gougères (V)

Starters

Crispy Hens Egg, Wild Mushroom, Parmesan Crisp, Black Truffle

Beef Tartare, Egg Emulsion, Chicory, Sourdough Crisp

Blue Cheese Arancini, Red Wine Poached Pear, Walnuts, Creamed Spinach (V)

Seared Scallops, Maple Glazed Pork Belly, Celeriac Remoulade, Apple, Sesame (GF)

Mains

Butter Poached Chicken Breast, Confit Potato, Peas, Bacon & Black Pudding, Tarragon Cream

Sea Bass Fillet, Saffron Potato Croquette, Chorizo, Beetroot Ribbons, Lovage Mayonnaise

Duck Breast, Creamy Mash, Confit Duck Cabbage Parcel, Roast Parsnip, Parsnip Purée, Jus (GF)

Chargrilled Cauliflower Steak, Capers & Raisin Puree, Tomato, Olive & Lemon Salsa,
Grilled Onions, Wild Mushrooms, Toasted Hazelnuts, Crispy Capers, Mushroom Ketchup (V) (GF) (Vegan)

Desserts

Black Forest Tart, Cherry Coulis, Crème Fraiche Sorbet (V)

Passionfruit Panna Cotta, Raspberry Parfait, Brandy Snap (GF)

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

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