

Autumn & Winter Menus

1st September to 22nd November 2020
&
1st January to 28th February 2021

Please select one starter/ one main course & one dessert to create your bespoke menu.

Starters

- Roasted harissa spiced cauliflower, chickpea velouté, mint yoghurt (v) *
- Cep & caramelized red onion tart, truffle mayonnaise
- Scottish lobster & Cornish crab cocktail, tarragon & cucumber (£3.85 supplement)
- Ham hock, lentil & Toulouse sausage terrine, rum raisin purée, crostini
- Soy cured salmon, radish salad, wasabi mayonnaise, nori crackers
- Chicken liver Parfait, red onion & bacon chutney, toasted brioche
- Confit duck leg & corn fed chicken ballotine, gherkin jam, Dijon mustard and toasted sourdough

Main Courses

- Slow cooked gressingham duck leg with honey & sesame served with braised red cabbage, rosti potato, spiced apple and plum jus
- Suprême corn-fed chicken “Cocotte” served with glazed onions & mushrooms, Cocotte potatoes, braised savoy cabbage and roast jus
- Mint & mustard cushion of lamb with Madeira sauce, confit red wine shallots, colcannon potatoes and glazed carrots (£1.93 supplement)
- Roast sirloin of beef, smoked mushroom, thyme roasted plum tomato, Madeira sauce served with fondant potatoes, cauliflower & broccoli gratin (£3.85 supplement)
- Fillet of bream, spring onion potato croquette, piperade vegetables, tomato jam, saffron & champagne sauce
- Beef Wellington, Madeira jus, green beans with shallot butter, cocotte potatoes (£7.70 supplement)
- Wild mushroom, celeriac & truffle risotto, mascarpone and roquette salad (v)
- Roast vegetable tatin, miso glaze, cashew nut ricotta, vegetable jus & balsamic new potatoes (vg)

Desserts

- Lemon posset, blackberry compôte, brandy snap
- Bailey’s crème brûlée, coffee sablé cookie
- Egg custard tart, salted caramel ice cream
- Apple, plum & frangipane tart with crème Anglaise
- Hazelnut dacquoise, chocolate, poached pear, praline
- Sticky toffee pudding, Vanilla ice cream

Coffee & petits fours

*can be Vegan

£46.20 per person

*We use a wide range of ingredients in our kitchen, some of which may contain allergens.
If you have a specific allergy or dietary requirement, please let us know.*

