

## **AUTUMN & WINTER MENU**

1<sup>st</sup> September to 28<sup>th</sup> February 2019

### **STARTERS**

**Confit organic sea trout**, bergamot gel, pea puree, smoked haddock croquette, bacon crumble

**Seared hand dived scallop**, roasted pumpkin velouté, potato gnocchi, glazed root vegetables, parsley oil

**English asparagus risotto**, confit tomatoes, shiitake, minted peas, broad beans, parmesan velouté, pea shoot

**Cep tart**, globe artichoke, forest mushroom, balsamic reduction, aged parmesan, organic leaves, truffle dressing

**Wild beef carpaccio**, watercress, pickled radish, heritage carrots, sesame and ginger vinaigrette

**Ham hock – smoked duck terrine**, fig, apple compote, duck liver parfait, toasted brioche

### **MAINS**

**Aged Scottish fillet of beef**, yeast puree, braised blade of beef, potato gratin, glazed baby carrots, curly kale, tarragon, red wine sauce

**Corn fed chicken**, truffle purée, glazed carrots, potato fondant, creamed garlic spinach, roast chicken sauce

**Welsh lamb rump**, smoked mashed potato, glazed salsify, peas, broad beans, baby turnip, tenderstem broccoli, garlic thyme jus

**Roasted seabass**, spiced lentils, confit peppers, parsnip puree, bouillabaisse, brown shrimp salsa

**Creedy carver duck breast**, crispy leg croquettes, vanilla, celeriac puree, braised red cabbage, thyme potato, duck sauce

**Pumpkin gnocchi**, glazed pumpkin, grilled winter greens, toasted hazelnut, parmesan, butter sauce

### **DESSERTS**

**Custard tart**, nutmeg, vanilla ice cream

**Tiramisu**, mascarpone mousse, coffee sponge, espresso ice cream

**Rich chocolate tart**, passion fruit syrup, vanilla ice cream

**Opera cake**, chocolate ganache, white chocolate ice cream

**Sticky toffee pudding**, toffee sauce, vanilla ice cream

**Cheese selection**, English and French cheese, quince compote, crackers

### **SIDE ORDERS - £5**

**-Steamed new potatoes**

**-Triple cooked chips**

**-Mixed salad leaves**

**-Tomato and Mozzarella**