

AUTUMN & WINTER MENU

1st September to 28th 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