

DININGSTARTER

Ballotine of chicken & wild mushroom, smoked garlic purée

Char-grilled red pepper & tomato cannelloni, thyme dressing (v)

Cornish mackerel pate, dill mustard, pickled cucumber, soda bread

Slow roasted tomato & Gruyere tart, balsamic beetroot puree (v)

Shellfish cocktail

Sautéed asparagus, toasted almonds, manchego cheese (v)

Caesar Salad, baby gem, croutons, parmesan crisp, anchovies, Caesar dressing & soft boiled egg

HR Forman dill smoked salmon, horseradish cream, brown bread, capers & pea shoots

Grilled pear, endive and walnut salad, shaved parmesan & mustard dressing

Baked scallops, salsify purée & celery cress

Red onion marmalade, thyme & goats cheese tart (v)

Slow cooked wood pigeon salad, herb infused bulgur wheat

DININGMAIN

Lemon sole, parsley sauce, pomme purée

Roast fillet of sea bream, white beans & bacon

Rosemary-cruste lamb cutlets, caper butter, hasselback potatoes, fine beans

Venison loin, squash purée chocolate sauce, truffle oil

Confit leg of rabbit, parsley crumbs, forest mushrooms, smoked garlic potato gratin

Roasted corn-fed chicken, peperonata, confit oregano potatoes, basil oil

Basil gnocchi, cherry tomato & wild rocket (v)

Organic salmon, crushed crab potato, spring onions & sauce vierge

Aubergine cannelloni, red pepper coulis & crispy rocket

Pan-fried guinea fowl, red wine sauce & dauphinoise potatoes

Braised feather blade of beef, pomme purée with smoked garlic, wild mushroom red wine sauce

Pan fried polenta, wild mushrooms, gremolata, crispy rocket (v)

Creamy beetroot risotto (v)

DININGDESSERT

Rum junket with coffee macarons

Warm baked peaches with peanut brittle

Plum fool, pink peppercorn shortbreads

Chocolate & ale cake, with muscovado and malt cream

Apple & toffee crumble tart, clotted cream

Gin & tonic panna cotta, lime syrup

Lemon balm posset, brandy snap

Raspberry crème brûlée, pistachio sable

Valrhona chocolate mousse, salted caramel

Red wine poached pear stuffed with hazelnut cream

Selection of artisan cheese, quince jelly, fig bread
(Supplement £5.00)