

Starters

Lightly Seared Pave of Coln Valley Oak Smoked Salmon
horseradish celeriac remoulade, mesclin baby leaf

Coconut, Lime and Chilli Broth
poached red mullet, whisky marinated tiger prawn, pancetta

Pan Fried Scallops
Stornaway black pudding, red onion relish, cauliflower puree

Heritage Beetroot Salad
Boilie Goat's cheese, caramelised hazelnuts

Double Baked Spinach and Parmesan Soufflé
sweet and sour brunoise of vegetables

Wild Boar Tortellini
butternut squash, roasted chestnuts, parmesan shavings, tarragon jus

Pressed Terrine of Confit Pheasant and Chicken
toasted brioche, mushroom duxelle, fig balsamic dressing

Air Dried Ham, Pear and Oxford Blue Cheese
pomegranate vinaigrette, toasted almonds

Mains

Ruby Red Devon Beef Fillet

dauphinoise potato, Piccolo parsnips, Jerusalem artichoke, girolles, red wine jus

Gressingham Duck Breast,

*smoked pomme puree, braised red cabbage, roasted salsify, silverskin onion,
blood orange vinaigrette jus*

Oven Roasted Chicken Breast

bubble and squeak, streaky bacon, cep sauce

Chef's Dish of the Day

Please see your waiter

Creamed Mushroom and Tarragon Tartlet

seasonal vegetables, tomato and herb dressing

Balsamic Glazed Red Onion

stuffed with flavoured wild rice, golden raisins, kale, parsley

Pan Fried Gilt Head Bream

crushed potatoes, buttered leeks, saffron mussel veloute

Fish from Market

served with Chef's choice garnish

Please notify a member of our team should you have any dietary requirements

Desserts

Sticky Toffee Pudding
caramel sauce, vanilla ice cream

Gooseberry Fool
elderflower shortbread

Treacle Tart
lemon curd cream

Dark Chocolate Timbale
pistachio sponge, white chocolate sorbet

Poached Pears
apple sorbet

Strawberry & Champagne Trifle

Vanilla Crème Brulee
raspberry sorbet, brandy snap

Two courses - £25.50 per person

Three courses – £32.50 per person

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