

Set Menu

STARTERS

Raw Chalk Stream Trout *

Wasabi & Lemon Dressing | Pear Purée | Pickled Turnip | Chilli Granita

Soup of the Day * (v)

Chef's Choice of Seasonal Soup

Guinea Fowl Terrine *

Bacon, Onion & Port Jam | Winter Vegetable Salad | Truffle Dressing

Honey Whipped Goat's Cheese Parfait * (v)

Beetroot Textures

MAINS

Cod à la Meunière

Shrimp | Mussels | Kale | Smashed Heritage Potato

Lamb Rump *

Savoy Cabbage | Forest Mushrooms | Grilled Tenderstem | Boulangère Potatoes

Pork Two Ways *

Confit Pork Belly | Glazed Pig Cheek | Bourguignon | Pease Pudding

Spiced Pearl Barley (ve)

Leek | Raisin | Peanut | Coriander

DESSERTS

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

Chocolate Delice

Raspberry Gel | White Chocolate Soil

Cranberry Pavlova

Tuile Biscuit

Vanilla Panna Cotta *

Cherry Compote | Honeycomb

Three British Artisan Cheeses (+£3.75 supplement)

Chutney | Quince Jelly | Artisan Biscuits | Grapes | Celery

Barkham Blue, Oxford Blue, Wigmore, Rosary Ash, Waterloo, Spenwood, Tunworth, Cropwell Bishop Stilton

Two courses, £25.95 | Three courses, £30.95

* – Gluten Free | (v) – Vegetarian | (ve) – Vegan

All items may contain traces of Nuts. If you have any concerns please contact your waiter.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.