



AUTUMN-WINTER SEATED MENU

2 COURSES: 35 | 3 COURSES: 45

STARTERS

(Choose 3 then pre-order selection)

BURNT LEEKS, PORTOBELLO MUSHROOMS, POACHED HEN'S EGG, CRISPY ONIONS, TRUFFLE (vg)

CHICKEN LIVER PARFAIT, TOASTED BRIOCHE, HOUSE PICKLES, APRICOT HARISSA

SMOKED HADDOCK KEDGEREE, QUAIL EGG, FRISÉE LETTUCE, CURRIED MAYO

ROASTED PUMPKIN & RADISH SALAD, MIXED LEAVES, SAGE CRUMB, PESTO (vg, pb)

MAINS

(Choose 3 then pre-order selection)

AUBERGINE CANNELLONI, RED PEPPERS, COURGETTE, PECORINO CHEESE, BUTTER SAUCE (vg)

POTATO GNOCCHI, SPINACH, WILD MUSHROOMS, COBNUTS, PARMESAN (pb)

BRAISED PORK SHOULDER, SAGE & ONION MASH, BLACK CABBAGE, SALSA VERDE

LAMB RUMP, ROASTED VEGETABLE TARTLET, SAMPHIRE, LAMB SAUCE

SEA BASS, CURRIED CAULIFLOWER & CHICKPEAS, CRISPY WHITEBAIT, CORIANDER DRESSING

DESSERTS

(Choose 3 then pre-order selection)

STAR ANISE PANNA COTTA, BERRY COMPOTE, SHORTBREAD

CHOCOLATE FUDGE CAKE, WHITE CHOCOLATE DISC, SALTED CARAMEL WHIPPED CREAM, COCO NIB

STICKY TOFFEE PEAR PUDDING, MISO CARAMEL COCONUT CREAM (pb)

TREACLE TART, WHIPPED DATE CLOTTED CREAM, TOFFEE SAUCE