



Dinner Set Menu

Abruzzo Bean & Ham Hock Soup

Salt Baked Beetroot, Crème Fraîche, Watercress

Cornish Mackerel, Celeriac Remoulade, Fine Herbs

Chicken Liver & Foie Gras Parfait, Pickled Walnut & Sultana Compote

Pumpkin Risotto, Sage, Parmesan

Fillet of Hake, Charred Leeks & Curly Kale, Shellfish Sauce, Saffron Potato

Venison Pie, Mashed Potato, Quince, Chestnuts

Corn Fed Chicken Supreme, Puy Lentils, Root Vegetables, Pancetta, Thyme

Baked Lemon Cheesecake

Panna Cotta, Griottines

Chocolate Mousse, Crème Anglaise, Ginger Crumb

British Cheese Selection, Apricot Chutney

2 courses £20, 3 courses £25