

## **Table d'hote Menu**

### **To Start**

- Celeriac & Chestnut Velouté (v)** - *Texture of Celeriac, Pickled Chestnut, Sourdough Croute*
- Sticky Iberian Pork Belly** - *Wild Boar Tortellini, Apple, Pickled Mustard, Dashi Broth*
- Salt Baked Heritage Beetroot** - *Goats Cheese, White Balsamic Gel, Olive Powder, Horseradish.*
- Chargrilled Octopus** - *Beluga Lentils, Squid Ink Tuille, Pepper Salsa, Sea Buckthorn Gel, Harissa Dressing*
- Wild Mushroom Fricassee (v)**- *Hens Egg, Sourdough Bread, Shallots and Chilli, Aged Parmesan*

### **Main course**

- English Pea and Mint Tortellini (v)** – *Pea Velouté, Sage Beurre Noisette, Parmesan, Tender Stem Broccoli*
- Beef Sirloin Bourguignon**- *Garlic Mashed Potato, Crispy Pancetta, Lovage Oil*
- Aylesbury Duck Breast**- *Caramelised Chicory, Morello Cherry, Confit Leg Croquettes*
- Skrei Cod** – *Crushed Potato, Clams, Sea Buckthorn Gel, Chorizo, Broccoli*
- Lamb Cutlet & Braised Shoulder** - *Dauphinoise Potato, Tender Stem broccoli, English peas, Black Garlic, Mustard, Rosemary Jus*
- Roasted Vegetable Pithivier (v)** – *Curly Kale, Black Lentils, Confit Shallot, Harissa Dressing*

### **Sides (£ 5 each)**

- Homemade Triple Cooked Chips**
- Seasonal Veg**
- Garden Greens and Pomegranate Salad**
- Mashed Potato**

**2 Courses £40.50**

**3 Courses £48.50**

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### **To finish**

**Apple Tatin**- *Caramel Sauce, Salted Popcorn, Vanilla Ice Cream*

**Chocolate & Raspberry Slice** – *Chocolate Sponge, Popping Candy, Sorrel & Raspberry Sorbet, Lemon Palm*

**Hibiscus Poached Pear** – *Honeycomb Ice Cream, Pear Chutney, Granola*

**Selection of Cheese** – *Artisan Crackers, Spiced Plum Chutney, Celery, Grapes*

**Sticky Toffee Pudding** – *Salted Caramel Ganache, Vanilla Ice Cream*

### **Selection of Ice Creams & Sorbets**

**2 Courses £40.50**

**3 Courses £48.50**