



TABLE D'HÔTE MENU



STARTERS

BUTTERNUT SQUASH VELOUTÉ

Herb oil (PB)

HAM HOCK & WILD MUSHROOM TERRINE

Garden cress, toasted sourdough, golden beetroot piccalilli vinaigrette

HERITAGE BEETROOT & GOATS' CHEESE

Olive dust, pickled fennel, watercress, truffle oil

MAIN DISHES

BRAISED LAMB SHANK

Celeriac mash, tender stem broccoli, rainbow carrots, roast vine tomato, rosemary jus

CORN FED CHICKEN BREAST

Pommes anna, woodland mushroom nage, asparagus spear, baby carrot, peppercorn sauce

CORNISH SEA BASS

Herb mash, wilted pak choi, baby carrots, lobster beurre blanc

HANDCRAFTED BEETROOT GNOCCHI

Bound in harissa emulsion, artichoke hearts, sun blushed tomato, kalamata crumbs, basil cress (V)

DESSERTS

PASSION FRUIT AND CHOCOLATE DELICE

Blossom Chantilly, Vanilla bud ice cream

RASPBERRY PANNA COTTA

Honey comb ice cream (V)

SEASONAL BERRY FRUIT SALAD

Mango sorbet (PB)

£7.5

£9.95

£8

£27.5

£22.5

£20.95

£20.5

£9.5

£8.95

£8.5



PB = Plant Based
V = Vegetarian

For those with special dietary requirements or allergies who may wish to know about ingredients used or for any other questions, please speak for a member of staff or the manager. All prices are inclusive of VAT. A discretionary service charge of £12.50 will be added to your bill.

