



Set Menu

STARTERS

Torched Mackerel, Pickled Shallots, Rocket & Beetroot Puree - GF

Beef Brisket & Horseradish Bonbons, Parsnip Puree, Pomme Gaufrettes

*Spinach Roulade, Sundried Tomato & Chive Cream Cheese,
Roasted Red Pepper Puree & Toasted Focaccia - GF V*

Butternut Squash & Wild Mushroom Risotto, Toasted Pine Nuts & Basil Oil - GF VE

MAINS

*Confit Barbary Duck Leg, Red Onion, Goats Cheese & Pancetta Croquette,
Shallot Puree, Sautéed Spinach, Rich Red Wine Jus*

*Pan Roasted Salmon Fillet, Crispy Quails Egg, Pea Puree, Lemon Buerre Blanc,
Saffron Parisienne Potatoes & Samphire -*

*Chargrilled 8oz English Ribeye Steak, Sautéed Garlic & Tenderstem Broccoli,
Peppercorn Sauce & Chips - GF*

*Crispy Quinoa & Kale Cake, Chickpea & Tomato Fricassee,
Mediterranean Vegetable Relish & Sweet Potato Puree - VE GF*

DESSERTS

Bakewell Tart, Blackcurrant & Clotted Cream Ice Cream, Cherry & Kirsch Coulis

A Selection of Cheese & Biscuits, Fresh Figs, Grape & Apple Chutney

Coconut Panna Cotta, Physalis, Mango Puree - GF VE

Rich Dark Chocolate Delice, Orange Tuille, Raspberry Pearls & Whiskey Cream - GF