Evening Menu

AMUSE
Chef’s choice

STARTERS
Soup special of the day
Ham hock pressing, spiced pineapple chutney, pain d’épices crisp, crispy quail egg, pork puffs
   North sea crab ravioli, shellfish cream, pink grapefruit
   Braised devilled pig cheek, apple variations, boudin noir, sourdough

MAINS
Chargrilled beef fillet, bone marrow & parsley crust, braised swiss chard,
   beef dripping confit potato in red wine sauce
Pan seared stone bass, pearly barley & smoked pancetta fricassee, butternut textures
Pan seared chicken supreme, chorizo, trompett mushroom and broad bean tagliatelle
   Spinach and ricotta cannelloni, tomato fondue, rocket, aged balsamic

DESSERTS
Warm chocolate fondant, roasted hazelnut and woodruff ice cream
   Homemade gingerbread, yoghurt sorbet, maple glazed fig
   Baked lemon tart, mascarpone sorbet, raspberry and lemon
   Sticky toffee pudding, clotted cream, ice cream, butterscotch sauce

Cheese trolley selection (additional cost)
   Coffee and petit fours

   Five courses £17.50
   Cheese trolley choice £19.50

All our food is prepared to order and we strive to satisfy all dietary requirements. If you require information about any ingredients or allergens in our dishes please ask a member of our team.