



## FINE DINING MENU

Canapés

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Bread course

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Torched mojito cured mackerel, radish and apple tartare, apple caramel and a coriander emulsion

'Beef Pie' braised beef cheek in a Parmesan short crust mushroom purée, pickled onions, and a red wine jus

Pearl barley risotto, puffed wild rice, black garlic, wild mushrooms, aged Parmesan velouté (PB)

Raviolo with spinach and pumpkin finished with cacio e pepe sauce (V)

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Pan-seared cod with steamed palourde clams, Jerusalem artichokes and salsify with a Champagne sauce finished with trout roe and chives accompanied by a potato terrine topped with smoked cod taramasalata

Poached guinea fowl breast with a chicken mousse, winter chanterelle, foie gras, fondant potato, black winter truffle and sauce supreme

Beetroot and potato terrine, beetroot ketchup, baby beetroots and a red wine vinaigrette (PB)

Pan seared duck breast, timut pepper, potato rösti, poached rhubarb, rhubarb and port jus

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Selection of local cheese, fig tarte Tatin, Granny Smith gelee and Lavosh crackers

Chocolate fondant with raspberry sorbet

Clementine and black cardamom parfait, white chocolate, clementine sorbet, citrus tuille and tarragon

Rhubarb and custard Battenburg, white chocolate and vanilla ice cream, caramelised white chocolate and rhubarb gel

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Petit fours & coffee

£50pp 2 courses | £65pp 3 courses

A selection of our dishes can be made GLUTEN FREE – please ask your server | PB = PLANT BASED | V = VEGETARIAN

A discretionary service charge of 10% will automatically be added to your bill. All of our produce is locally sourced where possible. Please advise us of any specific dietary requirements, food intolerances or allergies ahead of placing your order.

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