



Please choose a set menu (same menu for all guests) - select one dish for each course from the following choices and, if required, a vegetarian option.

Coffee is served at the end of your meal

(V) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

Starter

Old Winchester and caramelized shallot tart
compressed celery, grape, mushroom powder (V)

Leek and nori terrine
pickled silver skin onion, burnt leek powder, truffle cream cheese, nasturtium (V) (GF)

Parsley risotto
king oyster mushroom, smoked vegan feta, pine nut dressing (VE) (GF)

Venison tartare
mushroom ketchup, truffle emulsion, compressed apple, crispy onion

Slow cooked sea trout
fennel jam and emulsion, pancetta and chive crumb (GF)

Duck liver parfait
cherry glaze, heritage beetroot, brioche, puffed pumpkin seeds, watercress

Cornish crab salad
crab croquette, pickled kohlrabi, lovage emulsion, cucumber, apple blossom, dill oil



Main

Roasted cauliflower and orzo risotto
pickled golden raisin, smoked cheddar crisp (V)

Summer squash ravioli
wilted spinach, goat's cheese, pumpkin seed pesto, squash velouté (V)

Beetroot wellington
braised Roscoff onion, buttered spinach, dill split vegan sauce (VE)

Beef wellington
truffle pomme purée, summer vegetable fricassée, red wine jus
(£4.50 supplement)

Roasted fillet of hake
potato croquette, red pepper piperade, braised fennel,
baby courgette, anchovy emulsion, olive tapenade dressing

Pork tenderloin wrapped in Parma ham
sweet potato purée, pig cheek bonbon, wilted red chard, charred leek, pork jus

Breast of guinea fowl
leg croquette, roasted young carrot and purée, carrot pickle, tarragon, shallot jus

Slow cooked rump of lamb
braised shoulder pastilla, Madeira braised shallot, potato rösti, pea and mint
purée, crumbled feta, salsa verde jus



Dessert

Pink pepper chocolate crémeux

bourbon biscuit crumble, warm chocolate rum brownie, banana passion fruit sauce,
banana sorbet, chocolate tuile (V)

Raspberry crème fraiche cheesecake

meringue kisses, coconut crumble, raspberry mint salsa, vodka lemon sorbet (V)

Chocolate fondant

hibiscus jelly, lychee crémeux, vanilla ice cream, lychee and mango, choco puffs (V)

Migliaccio

passito wine soaked golden raisins, mascarpone orange whipped cream,
orange curd and crisp, orange blossom sorbet (V)

Mango mousse

coconut insert, vegan meringue, lime dressing, Malibu sorbet (VE) (GF)

Textures of cherry, mousse with consommé and veil

Limoncello parfait

apricot and cardamom beignet, goat's milk and rosemary diplomat, lemon crisp



Intermediate/ fish course (4 course only)

Homemade falafel

crushed minted peas, avocado purée, sumac hung yoghurt (V)

Tandoori spiced scallop

lentil dahl, coriander and lime (GF)

(£3.00 supplement)

Slow cooked cod

fish mousseline, salt baked celeriac, chicken butter sauce (GF)

(£3.00 supplement)

Smoked Lincolnshire poacher croquette

watercress veloute, pickled shallot, toasted seeds

Additional courses

Sorbet Course - £3.85 per person

Basil sorbet, grapefruit, cucumber and atsina

A selection of cheese £8.75 per person

served with assorted crackers, grapes, celery and chutney

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All our products are sourced locally where possible, we are environmentally sensitive and are committed to using local suppliers to cut down the carbon footprint.

We aim to use seasonal produce in our menus whenever possible, therefore, we may occasionally need to substitute some ingredients.

All prices are exclusive of VAT.

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