



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

### Goats cheese mousse

textures of beetroot, radish, horseradish snow, sorrel cress (V) (GF)

### Parsnip and parsley risotto

fermented turnips, black pepper roasted chickpeas, rocket pesto (VE) (GF)

### Roasted cauliflower and yoghurt velouté

pickled raisins, butter roasted florets, salsa verde, celery cress (V) (GF)

### Pancetta wrapped ballotine of pigeon

blue cheese and celery risotto, dressed watercress, apple syrup and toasted seeds (GF)

### Seared fillet of hake

warm tartare sauce, potato rosti, anchovy emulsion, dressed pea shoots, dill oil (GF)

### Seared scallops, roasted celeriac purée

pickled apple, crispy chicken skin, split cream sauce, popcorn capers, parsley cress (GF)

*(£3.00 supplement)*

### Beetroot and yuzu cured salmon

pickled radish, citrus mascarpone, avocado and wasabi purée,

compressed cucumber, caviar, sunflower seeds (GF)



## Main

Roasted squash, goats cheese and truffle pithivier  
buttered greens, celeriac fondant, redcurrant jus (V)

**Butter roasted cauliflower steak**  
cauliflower and smoked cheddar velouté, buttered greens, pickled shallots, toasted pine kernels,  
beurre noisette vinaigrette (V)

**Carrot, orange and anise tarte tatin**  
smoked vegan feta, pickled mushrooms, dressed rocket (VE)

**Braised shoulder of local lamb**  
topped with toasted oats, minted pearl barley, roasted celeriac purée,  
glazed offal faggot, pea and pancetta, crumbled feta, split jus

**Slow cooked pork belly**  
burnt pear purée and pickle, salsify, celeriac bound spelt, crispy skin,  
tender stem broccoli, cider and pancetta jus

**Ballotine of corn fed chicken on toasted brioche**  
chicken liver parfait, pomme purée, caramelised shallot purée, calvo nero,  
crispy chicken skin, truffle and madeira jus

**Apricot glazed breast of barbury duck**  
confit leg, hasselback carrot and purée, savoy cabbage, fondant potato,  
apricot and juniper jus

**Roasted fillet of norfolk beef**  
braised cheek ragu, confit garlic, fine bean purée, roasted oyster mushroom,  
pomme anna, red wine jus (£4.50 supplement)

**Pan roasted fillet of sea trout**  
mediterranean vegetable risotto, tempura whitebait, buttered cabbage, caviar

**Buttered breast of guinea fowl**  
braised leg "pie", apple and sage purée, fondant potato, trompettes noires, pan jus



## Dessert

### Chocolate ganache\*

white chocolate powder, black cherry and kirsch gel, cocoa nib tuile, cherry sorbet, crème diplomate, aerated sponge cake (V)

### Spiced pumpkin pie

yoghurt shards, burnt orange gel, cinnamon powder, pumpkin seed granola, milk ice cream (V)

### Roasted apple and cinnamon bavaois

roasted apple puree, tarragon snow, fennel sorbet, crème patisserie, apple crisps (GF)

### Dark chocolate fondant\*

carrot caramel and crisp, spiced squash ice cream, beurre noisette powder, aerated chocolate (V)

### Salted caramel tart

quince gel, milk sorbet, sesame tuile (V)

### Limoncello parfait

burnt honey gel, fresh grapefruit, meringue shards, basil powder and oil (GF)

\* This particular dessert can be adapted to be gluten free



## Intermediate/ fish course (4 course only)

### Port and beetroot tart

blue cheese croquette, apple cider gel, dressed mizuna (V)

### Roasted fillet of stone bass

potato spaghetti, pea purée, dill, salt and vinegar scraps (GF)

### Tart of white crab

grapefruit and caviar, dill-compressed cucumber, dressed peas, beetroot cracker

### Wild mushroom stuffed supreme of chicken

chicken and truffle velouté, fine herbs, citrus-burnt butter dressing, confit carrots

## 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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