

Seasonal Menu

S T A R T E R S

homemade soup, accompaniments
pressed ham hock, burnt onion ketchup, watercress salad
chicken caesar croquettes, little gem, caesar dressing
pan fried seabass, sweet pepper & basil risotto
wild mushroom tart, chestnut salad

S O R B E T

strawberry & rosewater

M A I N S

daube of beef, green lentils, wild mushrooms, silver skin onions, roasted potatoes, rich jus
pork belly, chorizo, white bean cassoulet, creamy mash
duck, confit leg, pan fried breast, bonne femme, fondant potatoes, red wine & balsamic reduction
fish and shellfish casserole, lemon & thyme buttered new potatoes
squash, celeriac & blue cheese, puff pastry, sauté potatoes, smoked paprika sauce

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served with seasonal vegetables

D E S S E R T

cheesecake, chocolate brownie, caramel
strawberry soufflé, honeycomb ice cream
vanilla panna cotta, ginger biscuits, raspberry sauce
white chocolate & cherry parfait, dark chocolate sorbet
cheeseboard, water biscuits, apple & date chutney