

MENU

TO START

CRISP HAM HOCK

granny smith apple, celeriac, English mustard, sorrel

SCORCHED NORTH SEA MACKEREL (GF/N)

beetroot, walnut, spinach, crème fraiche

BUTTERNUT SQUASH VELOUTÉ (GF/V)

puffed wild rice, curried squash, coriander

TO FOLLOW

BRAISED LAMB SHOULDER

salsify, brussels, braising juices

CONFIT DUCK LEG

wild mushrooms, purple sprouting broccoli, potato, jus

SEABASS FILLET (GF)

pommes rissoles, wilted greens, truffled hollandaise

WILD MUSHROOMS (V)

gnocchi, purple sprouting broccoli, feta, herbs

TO FINISH

TOFFEE & BANANA CHEESECAKE

salted caramel popcorn

WARM CHOCOLATE FONDANT

berry compote, chantilly

MULLER POACHED PEAR (GF)

ginger parkin, reduced poaching syrup

GF - GLUTEN FREE, V - VEGETARIAN, N - CONTAINS NUTS

If you have any food allergies or intolerances, please inform a member of the team

