



STARTERS

SAUTÉ OF ASPARAGUS

slow poached egg, parma ham, hollandaise sauce

TOMATO CONSOMMÉ (V)

goat's cheese, red pepper and basil, parmesan crisp

PARSLEY AND SWEETCORN RISOTTO

caramelised chicken wings, crisp chicken skin

TRIO OF SALMON

horseradish crème fraiche, beetroot and honey syrup

TERRINE OF GRESSINGHAM DUCK

spring onion, ginger, pineapple



MAIN COURSES

BREAST OF WOOD PIGEON AND SLOW COOKED PORK BELLY

roasted vegetables, butternut squash puree

"CHICKEN, HAM AND LEEK"

ballotine of leg, glazed hock, textures of leek, mustard sauce

DUO OF BEEF

crushed celeriac, baby spinach, red wine jus

FISH OF THE DAY

curried cauliflower puree, mussels, pak choi

CONFIT TOMATO TART TATIN (V)

glazed with brie, basil crushed potato

Two Courses £27.50

Three Courses £31.50