

DINNER

Two Courses £32 Three Courses £36 Tuesday until Saturday 6.30-8.30pm

- STARTERS** WARM SALAD OF SMOKED EEL
new potatoes and apple, radish top pesto
- PRESSED HAM HOCK
black pudding, crispy egg, pickled pineapple
- CRISPY CROTTIN GOAT'S CHEESE
beetroot, pea, watercress (v)
- SEARED SCALLOPS (£2 SUPP.)
satay sauce, mango, coriander and chilli
- BREAST OF WOOD PIGEON
celeriac remoulade, blue cheese custard, walnuts
- MAINS** BREAST OF GRESSINGHAM DUCK
watermelon, feta and mint, sherry vinegar reduction
- ROASTED FILLET OF PORK
black pudding, glazed celeriac, carrot purée, hazelnuts
- FILLET OF BEEF (£4 SUPP.)
peas, leeks and pancetta, rosti potato
- FISH OF THE DAY
crushed potatoes, olive, basil, gazpacho sauce
- BAKED HASSELBACK COURGETTE
blue cheese, pine nuts, carrot pickle (v)
- DESSERTS** SPICED RUM SET CREAM
mango mousse, pineapple textures
- SELECTION OF BRITISH CHEESES (£3 SUPP.)
quince jelly, dehydrated malt loaf
- "STRAWBERRIES AND CREAM"
panna cotta, soup, sorbet
- PASSION FRUIT PARFAIT
pink grapefruit and orange terrine, Earl Grey sorbet
- CHOCOLATE AND BUTTERSCOTCH MOUSSE
salted caramel and popcorn ice cream