



Table d'hôte

Three Course Dinner: £39.00

Available for Lunch from Wednesday to Saturday

Available for Dinner Wednesday, Thursday and Friday

Starters

Cauliflower Soup
Almond, Lemon, Sorrel

Chicken & Ham Hock Pressing
Sage, Wholegrain Mustard Mayo, Apricot, Brioche crumb

Citrus Cured Sea Trout
Dill, Cucumber, Sourdough Croutes

Main Courses

Braised Belted Galloway Jacobs Ladder
Bourguignon, Cep, Chestnut Mushroom

Roasted Jerusalem Artichoke
Watercress, Pickled Mustard Seeds, Brioche

Pan Fried Sea Bream
Sand Carrot, Fennel, Chestnuts, Blood Orange

Dessert

Blood Orange Curd
Brown Butter Sable, Meringue, Sorbet, Thyme

Hazelnut Dacquoise
Praline Crème Diplomat, Poached Pear, Pear Sorbet

A Selection of 4 French and British Cheeses

All Game may contain shot. Meat served pink unless stated otherwise.
Please note that a discretionary charge of 10% will be added to your bill.

All prices are inclusive of VAT.

Should you have any allergy concerns, please confirm with the Manager prior to placing your order.