

Starters

Crab & prawn fishcakes, fennel & pea salad

Braised pork cheek, celeriac & pickled apple

French onion soup, brioche crouton & gruyere cheese

Artichoke & truffle ravioli in a wild mushroom broth

Seared scallops, cauliflower curry cream & onion bhaji

Mains

8oz beef fillet tail, dauphinoise potatoes, tender stem broccoli, red wine & mushroom jus

Whole lemon sole, brown butter & parsley sauce, green beans and confit potatoes

Puy lentil & wild mushroom falafels, tomato & piperade

Goats cheese & spinach filled lamb, celeriac dauphinoise, wilted spinach, lamb & rosemary jus

Veal Milanese, spaghetti, roast cherry tomato sauce & parmesan crisp

Puddings

Blackberry & thyme panna cotta with shortbread biscuit

Chocolate fondant with Chantilly cream

Pear & vanilla tarte tatin with vanilla pod ice cream

Sticky toffee pudding, caramelised banana & toffee sauce

British cheese selection, crackers, chutney, celery, apples & grapes

£60 p/p

If you have and food allergy or intolerance query, please speak to a member of the team who will be happy to help. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.

vg=vegan, v=vegetarian, gf=gluten free