

Dinner Table D'hôte Menu

2 courses £25.50

3 courses £32.50

Starters

Cured Blow Torched Mackerel
Horseradish snow, buttermilk, dill, cucumber

Ham Hock Terrine
Apple chutney, watercress

Cauliflower Velouté
Candied walnuts, black truffle

Roast Quail
Crispy confit leg, shallots, smoked mushroom ketchup, madeira jus

Mains

Barbery Duck Breast
Potato terrine, smoked hazelnuts, blackberries, date purée, duck jus

Roast Lamb Rump
Fondant potato, aubergine caviar, aubergine purée, lamb jus

Sea Bream
Squid ink tagliatelle, shellfish bisque

Herb Gnocchi
Wild mushroom, mushroom dashi, spring onion

Cote de Bœuf (for two)
*Mixed leaf salad, triple cooked chips, peppercorn sauce
(supplement of £12)*

Dessert

Lemon Curd Tart
Italian meringue, sorrel, blackberries

Strawberry Soufflé
Strawberry & liquorice sorbet

Dark Chocolate Fondant
Hazelnut ice cream, sour cherries

Selection of Cheese
With biscuits and homemade chutney

Please let your server know whether you have any allergies

