



# Autumn & Winter Menu

## Starter

Chicken Liver Parfait  
Tomato chutney, chargrilled brioche

Fillet of Red Mullet (gf)  
Asian salad, warm Thai sauce, coriander oil

Smoked Duck Breast with Roast Plum & Orange Salad (gf)  
Honey & thyme beetroot, balsamic dressing

Hot Smoked Salmon Mousse (gf)  
Dill, lemon gel, wild rocket

Smoked Chicken and Pea Tian  
Pickled cucumber, pea shoots, sourdough crisp, tarragon oil

Chicken and Rabbit Terrine  
Fig & prune chutney

Beef Carpaccio (gf)  
Rocket leaves, shaved parmesan, horseradish cream, capers

Roasted Cauliflower (ve/gf)  
Spiced lentils, sweet 'n' sour purée

Wild Mushroom Pâté (ve)  
Pickled shallots, black garlic mayo, sourdough crisp

Roast Vegetable Terrine (ve/gf)  
Red pepper coulis, oven roasted tomatoes, date & quince chutney

Olive Focaccia Bruschetta (ve)  
Fire roasted heritage tomatoes, thyme cream cheese

Baked Camembert - *Served sharing*  
With rosemary, thyme, honey and garlic served with crusty bread

*All served with artisan breads and butter*



# *Autumn & Winter Menu*

## *Main*

24hr Braised Beef Cheeks (gf)

English mustard mash, buttered kale, braising juices and roasted shallot

Roasted Guinea Fowl (gf) (supplement)

Pea purée, crushed new potatoes, rainbow chard, creamy tarragon & masala sauce

Roast Sirloin of Beef (gf) (supplement)

Cauliflower cheese purée, dauphinoise potatoes, green beans & mange tout, red wine reduction

Roasted Breast and Confit Leg of Gressingham Duck (gf)

Potato gratin, tenderstem broccoli, carrot purée & a rich jus

Slow Braised Belly of Pork (gf)

Sautéed French beans, sage potato rosti, roasted carrot, apple sauce, crispy crackling, pork reduction

Roasted Rump of Lamb (supplement)

Parsnip purée, crushed new potatoes, roasted carrot and beetroot, rosemary jus

Pan Fried Breast of Chicken (gf)

Pea purée, bacon, petit pois & baby onion fricassée, crushed new potatoes, wild mushroom & tarragon jus

Asian Style Roasted Breast of Duck (gf)

Spiced butternut purée, sautéed vegetable medley, charred spring onion, sweet potato fondant, chilli, ginger and soy dressing

Caramelised Shallot and Squash Tarte Tatin (ve)

Crushed new potatoes, tenderstem broccoli, baby beets, red pepper coulis, green herb oil

Butternut Squash and Ricotta Cannelloni (v)

Sage cream, tomato concasse, pumpkin crisps

Beetroot Wellington (ve)

Baby carrots, soya beans, mashed potato, truffle cream sauce



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## *Dessert*

Carrot Cake Crème Brûlée (v)  
Cream cheese frosting, candied carrot

Chocolate Fondant (v)  
Caramel sauce, vanilla ice cream

Apple and Berry Crumble (v)  
Crème anglaise

Salted Caramel Chocolate Mousse (v/gf)  
Berry compote and mint

Sticky Toffee Pudding (v)  
Caramel sauce, vanilla ice cream

Treacle Tart (v)  
Lemon curd, vanilla mascarpone

Tonka Bean Crème Brûlée (v/gf)  
Berry compote

Passionfruit Cheesecake (v)  
Ginger crumb, raspberry coulis, mascarpone

Vegan Chocolate Mousse (ve/gf)  
Berry compote, mint