



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 & Tarragon Terrine (gf)
Charred corn, Caesar emulsion, red vein sorrel

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

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

Baked Goats Cheese (v/gf)
Beetroot jelly, cherry dressing, baby salad leaves

Wild Mushroom Pâté (ve/gf)
Shallot salad, pickled shimeji, black garlic mayo

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

All served with artisan breads and butter



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Main

24hr Braised Beef Cheeks (gf) (supplement)

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

Rare Roast Fillet of Beef (gf) (supplement)

Black garlic & truffle purée, pomme anna, buttered hispy cabbage, king oyster mushroom, peppercorn cream sauce

Roasted Breast & Confit Leg of Gressingham Duck (gf)

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

Fillet of Pork

Braised pork shoulder croquette, gooseberry purée, sage & onion potato cake, cabbage, Hitchcox cider jus

Herb Crusted Rump of Lamb (supplement)

Dauphinoise potatoes, celeriac purée, spinach & minted soya beans, rosemary roasted garlic lemon jus

Roast Sirloin of Beef (gf) (supplement)

Smoked garlic butter, triple cooked potato, braised shallot, koffman cabbage, bearnaise sauce

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) (supplement)

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

Caramelised Shallot & Squash Tarte Tatin (ve/gf)

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

Beetroot Wellington (ve)

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

Moroccan Spiced Cauliflower (ve/gf)

Cumin scented carrot, sweet potato fondant, aged feta

Miso Glazed Celeriac (ve/gf)

Yozu purée, toasted sesame & garlic broccoli, wafu dressing, crisp puffed rice noodle



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Dessert

Lemon Panna Cotta Tart (v)
Raspberry coulis, vanilla mascarpone

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

Chocolate Fondant (v)
Caramel sauce, vanilla cream

Salted Caramel Chocolate Mousse (v)
Berry compote, mint

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

Treacle Tart (v)
Lemon curd, vanilla mascarpone

Black Forest Chocolate Torte (v)
Salted shortbread, kirsch mascarpone, morello cherries

Clementine Posset (v/gf)
Orange jelly, lemon curd, basil, candied orange cream

Passionfruit & Ginger Cheesecake
Raspberry & honey mascarpone

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

Raspberry & Coconut Mousse (ve)
Filo pastry, passionfruit coulis & lemon balm