

Dinner

2 Courses £25 / 3 Courses £30

Amuse Bouche

House Bread

Goats Cheese Mousse, Mulled Pear, Saffron Emulsion, Gingerbread, Radish

Pressed Ham Hock & Langoustines, Cauliflower, Celery, Shellfish Mayo, Pickles

Grilled Mackerel, Mackerel Tartare, Shallots, Apple, Crème Fraiche, Dill

Seared Foie Gras, Smoked Duck, Raisins & Port, Poultry Crackling, Hazelnuts [+3]

Spinach, Petit Pois & Parsley Risotto, Gorgonzola

Lamb Rump, Lamb Croquette, Carrots, Cumin & Cashew Dukkah

Sea Bream, Celeriac, Grapes & Verjus, Artichoke, Chanterelles

Pork Belly, Pork Fillet, Lentils, Roscoff Onion, Turnips, Cider

Sautéed Seasonal Greens £3.5 Rosemary & Garlic New Potatoes £3.5

Roasted Root Vegetables £3.5

Banana Set Custard, Pecans, Toffee & Chimney Fire Coffee, Cinnamon Ice Cream

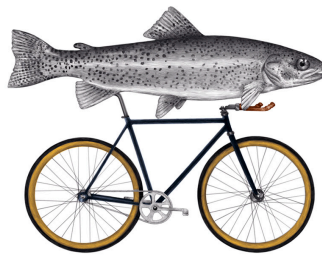
Vanilla & Pistachio Cheesecake, Lemon Curd, Cardamom & Earl Grey Sorbet

Five Spice Chocolate Fondant, Caramel, Sesame Ice Cream, Salted Peanuts

Selection of Artisan Cheeses, Traditional Garnishes [+£5]

Petit Fours

We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.



DESSERT MENU /

Banana Set Custard, Pecans, Toffee & Chimney Fire Kenyan Coffee, Cinnamon Ice Cream

Vanilla & Pistachio Cheesecake, Lemon Curd, Cardamom & Earl Grey Sorbet

Five Spice Chocolate Fondant, Caramel, Sesame Ice Cream, Salted Peanuts

Selection of Artisan Cheeses / (+£5)

Served with Traditional Garnishes

Wyfe of Bath

Smooth & Crumbly In Texture, Unpasteurised Cows Cheese, Nutty Finish

Rachel

A Creamy Semi Soft Texture, Unpasteurised Goat Cheese, Sweet, Tangy & Salty, Slightly Unusual

Baron Bigod

*Strong, Tangy & Rich, Soft Brie Style Cheese, Beautifully Seasoned
With A Mellow Undertone & Depth Of Flavour*

Yorkshire Blue

Pungent, Salty, Nutty, Sweet Note, Unpasteurised Cows Milk Cheese, Rich, Moorish

DIGESTIVE /

Celestine Limoncello, 25ml / £4

Frederico Arencello, 25ml - £4

El Banderra Vermut, 50ml / £6

Junique [Juniper & Wine], 125ml / 7

Macallan Single Malt 12yr, 50ml / £8

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