



## Early Supper Club

*Tuesday – Saturday – 5.30pm Booking Only / 1 hour 45min Table Time*

2 Courses £17 / 3 Courses £22

House Bread & Butter

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Delica Pumpkin, Walnuts, Cumin, Goats Cheese, Apple

Hot Smoked Salmon, Charred Cucumber, Yuzu, Horseradish, Caviar

Confit Duck & Pistachio, Fried Duck Heart, Mango, Pickled Mustard

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Jerusalem Artichoke & Truffle Risotto, Parmesan, Sage, Hazelnuts

Fillet of Sea Bream, Romanesco, Broccoli Puree, Shimeji, Champagne Sauce

Barbury Duck, Salt Baked Swede, Smoked Grapes, Pied de Mouton

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

Quinoa & Wild Rice Salad £3.5

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Iced Chestnut Parfait, Roasted Figs, Pecans, Meringue, Espresso Delice

Glazed Lemon Tart, Lemon Sorbet, Lemon Curd, White Chocolate

Selection of Artisan Cheeses, Traditional Garnishes [+£3]

*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.*

[V] Vegetarian [G] Gluten Free [D] Dairy Free



### Selection of Artisan Cheeses [+£3]

*Served with Traditional Garnishes*

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#### Kirkhams Lancashire Cheese

*Yoghurty Tangy Flavour, Savoury Notes, Crumbly Buttery Texture, Unpasteurised*

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#### Blanche Goats Cheese

*Soft and Mellow, but with a Lovely Lemon Tang, A straight Forward Down to Earth Cheese, Creamy Texture*

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#### Rollright Soft Cheese

*From Brown Swiss Cows Milk, Washed Rind Soft Cheese, Buttery and Yielding Texture, Light Tones of Grass and Hay on the Finish*

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#### Hebridian Blue Cheese

*From The Highland Cattle, Unpasteurised Cows Milk, Strong Acidic Notes, Creamy Melting Texture, Sharp All Round with A good Taste of the Cow itself, Strong and Bold a True Taste of the Farmyard*

### 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

### Chimney Fire Coffee / Teas

Americano - £2

Flat White - £2.5

Cappuccino - £2.5

Selection of Teas - £2

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