



## DINNER

*2 Courses £32 / 3 Courses £39*

House Bread & Butters

Amuse Bouche

-----

## STARTERS

Vermicelli Noodles, Black Garlic, Peanut, Choi Sum, Smoked Tofu, Thai Green Broth

Spiced Parsnip Velouté, Sunflower Seeds, Greek Yoghurt, Curry Oil

Good Life Gin Cured Salmon, Cucumber, Lemon Tonic, Crème Fraiche

Pigeon Breast, Kale, Textures of Beetroot, Game Jus

-----

## MAIN COURSES

Crispy Polenta, Smoked Aubergine, Caponata, Piquillo Pepper, Basil Pesto

Wild Mushroom Risotto, Yellow Chanterelles, Truffle Mascarpone, Lemon, Chive

Fillet of Hake, Textures of Turnip, Clams, Burnt Apple, Bacon, Good Life Cider

Seared Pork Loin, Ham Hock, Swede, Red Cabbage, Pear, Honey Mustard

-----

## SIDES

Roast Garlic & Rosemary Baby Potatoes - £4 / Buttered Savoy Cabbage - £4

Stilton & Pecan Mixed Leaves Salad, Red Grape Dressing - £4

-----

## DESSERTS

Lemon & White Chocolate Delice, Basil, Poppy Seeds

Granny Smith Crèmeux, Peanut Butter, Salted Caramel Gelato

Selection of Artisan Cheeses, Traditional Garnishes (£5 supplement)

-----

Petit Fours

*A full detailed allergens list is available on request, please speak to your server. We cannot guarantee a 100% nut free environment as nuts are used in some areas of food preparation. Game may contain shot.*