

MENU £65

"SAVOURY SNACKS"

SALMON WITH CHIVES IN BUTTER TUILE CONE
SWEET CAPSICUM & FETA FRITTATA
CONFIT CHICKEN WING, BLACKCURRANT CHUTNEY



LEMON SOLE ON CRUSHED PEAS AND MINT
JERSEY ROYAL, SAUTÉED GIROLLE



BRAISED PORK CHEEK, SPICED APPLE COMPOTE
PULLED HAM HOCK, SAGE CRUST
BROAD BEAN AND SPRING ONION SALAD

or

FILLET OF WHITBY COD, STIR FRIED SAMPHIRE
CURED FILLET OF CHAR, COMPRESSED CUCUMBER
SAFFRON, LEMON BEURRE BLANC



LAVENDER ROASTED LOIN OF LAMB
SLOW COOKED LAMB SHOULDER
NEW SEASON CARROTS, POTATO GRATIN

or

FILLET OF CORNISH HALIBUT & SAUTÉED SQUID
GOOSEBERRY & SAUTERNE SAUCE
POTATO, FENNEL AND DILL SALAD



BLACKCURRANT SPONGE
BLACKCURRANT S & CASSIS SYRUP
MASCAPONE & LEMON CREAM

or

ENGLISH STRAWBERRIES & STRAWBERRY PARFAIT
WILD STRAWBERRY LIQUEUR SORBET
BLACK PEPPER & STRAWBERRY MERINGUE



Optional Extra Cheese Course - £10.50

A SELECTION OF FARMHOUSE CHEESES FROM THE BRITISH ISLES
SERVED WITH, GRAPES, VICARAGE ORCHARD APPLES AND NUTS
(Colston Basset Stilton, Bosworth Ash Goat, Charles Martell's Hereford Hop, Wigmore Ewe's

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE