

LIGHT APPETISER COURSE



ROAST FILLET OF WHITBY BRILL ON CHIVE MASH
YORKSHIRE LIQUORICE SAUCE CARAMELISED PECANS
PARSNIP CRISPS

SADDLE OF HARE WRAPPED IN SAGE AND PANCETTA
ON LEEKS WITH JUNIPER AND GIN
CRISP ROOT SALAD AND PEPPERED CHERRY COMPOTE

GOATS' CHEESE, DATE AND SPINACH RAVIOLI
ROASTED GOATS' CHEESE AND CHAR-ROASTED PEPPERS
WALNUT DRESSING AND DEEP FRIED SAGE

ROAST BREAST OF WILD MALLARD WITH CRANBERRY AND GINGER JELLY
FRESH GOOSE LIVER, CELERIAC, MARJORAM AND CARROT GRATIN
CARROT AND CARDAMOM PURÉE AND WATERCRESS OIL

FILLET OF WILD ROD CAUGHT SEA BASS WITH PICKLED LEMON
ON SPRING ONION AND ROCKET PASTA
LEMON BUTTER SAUCE AND GREMOLATA



ROAST LOCAL PARTRIDGE STUFFED WITH WHITE FORCEMEAT
PARTRIDGE SAUSAGE AND POTATO AND CHIVE CROQUETTE
CARAMELISED COB NUTS AND GIROLLES
CRAB APPLE AND THYME JELLY

ROASTED FILLET OF SADDLE OF FALLOW DEER WITH GLAZED CARROTS
SAUTÉED NEW SEASON'S PORCINI ON FONDANT POTATO
CRISPY SPICED RED CABBAGE AND BROCCOLI IN LEMON OIL

BAKED FILLET OF WHITBY COD ON BRAISED LEEKS
ROPE CULTURED MUSSELS AND SMOKED SALMON IN A SAFFRON SAUCE
AUBERGINE AND CUMIN BLINI

ROAST FILLET OF LAMB ON CONFIT OF SHOULDER
PAN-FRIED SWEETBREADS AND SPICED FIGS
CAULIFLOWER AND VANILLA PURÉE AND ROSEMARY ROASTED POTATOES

CARAMELISED SHALLOT TART WITH A GRUYÈRE GLAZE
ROSEMARY FOCACCIA WITH HONEY GLAZED PUMPKIN
POMEGRANATE AND PISTACHIO SALAD WITH OVEN DRIED TOMATOES

BAKED CHOCOLATE PUDDING WITH CHOCOLATE FUDGE SAUCE
ENGLISH CUSTARD

FIG AND PEAR FRANGIPANE WITH HONEY GLAZED PEARS
FIG ICE CREAM
FIG AND STAR ANISE PURÉE WITH PRALINE CRISP

CARAMELISED ENGLISH APPLE TART WITH CARAMEL SAUCE
APPLE SORBET AND APPLE CRISP

PASSIONFRUIT SOUFFLE WITH MANGO SORBET
PASSIONFRUIT SAUCE
CHOCOLATE AND PASSIONFRUIT TRUFFLE

OLD VICARAGE TRADITIONAL FLAMED PLUM PUDDING
WITH COGNAC CREAM



SELECTION OF FARMHOUSE CHEESES FROM THE BRITISH ISLES
All our cheeses are unpasteurised, straight from the farms,
hand made by traditional methods

RIBBLESDALE BLUE

Blue goats' cheese with a sweet, nutty flavour from Chris Hill, Horton, N. Yorkshire

COLSTON BASSET STILTON

Creamy textured blue cows' milk from Colston Bassett, Nottinghamshire

CORNISH BLUE

Mild, mellow and sweet cows' milk by Phillip and Carol Stansfield at Liskeard

RAGSTONE GOAT

Soft creamy with a citrus flavour by Charlie Westhead, Dorstone, Hereford

TUNWORTH

Nutty cow's milk, creamy texture and deep flavour, by Stacey Hedges. Hampshire

FLOWER MARIE

Mould ripened soft ewes' milk, sweet flavour, from Kevin and Alison Blunt, Sussex

ISLE OF MULL CHEDDAR

Nutty cows' milk from John Reade in Tobermory

FOUR COURSE MENU £65.00

To include dessert or cheese