

MENU £60

AMUSE GUEULE



SEARED MONKFISH TAIL WITH ROSEMARY AND GARLIC
PEARL BARLEY AND HAZELNUT RISOTTO
ROASTED PEPPERS & ROMESCO SAUCE

Or

ROAST ENGLISH PARTRIDGE,
PARSNIP PURÉE, CRAB APPLE AND THYME JELLY

Today's Vegetarian Choice

HENDRICKS & TONIC MARINATED CUCUMBER,
WATER MELON, RADISH & JERSEY ROYAL
GRUYERE STRAWS



AGED FILLET OF BEEF FROM TANCRED FARM
OXTAIL SAUCE & SLOW BRAISED OXTAIL
CARMELISED SHALLOTS

or

BUTTER ROASTED LOIN OF WHITBY COD
NEW SEASON'S GIROLLES & THYME GNOCCHI
SHAVED BLACK TRUFFLE & CHIVE SAUCE

Today's Vegetarian Choice

SMOKED AUBERGINE STUFFED CAPSICUM
HERB CRUST
POMMES ANNA, TOMATO & MARJORAM RELISH



POACHED PEARS WITH STOUT MOUSSE
CAMEL & MAPLE ICE CREAM
BITTER ORANGE PURÉE WITH BASIL

or

SPICED 'RUM BABA' WITH BLUEBERRIES & NUTMEG YOGURT
BITTER CHOCOLATE & NUTMEG MOUSSE
BLUEBERRY PURÉE, NUTMEG SUGAR TUILLE



Optional Extra Cheese Course - £9.00

A SELECTION OF FARMHOUSE CHEESES FROM THE BRITISH ISLES
SERVED WITH, GRAPES, VICARAGE ORCHARD APPLES AND NUTS
(**Colston Basset Stilton, Bosworth Ash Goat, Mrs, Kirkham's Lancashire, Wigmore Ewe's**)

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE