

MENU £60

"AMUSE GUEULE"



ROASTED MONKFISH TAIL WITH ROSEMARY
CONFIT EGG & FENNEL PURÉE
CITRUS BUTTER SAUCE

or

ROAST SQUAB AND RUMTOPF
CELERIAC CAKE WITH GAME LIVER RAGOUT
CELERIAC CHIPS



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

or

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



POACHED PEARS WITH STOUT MOUSSE
CARAMEL & 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