

**MENU £60**

"AMUSE GUEULE"



SEARED FILLET OF WHITBY COD WITH SEA HERBS  
COURGETTE RIBBONS, CHERVIL PURÉE  
LEMON BUTTER SAUCE

or

ROAST ENGLISH SQUAB,  
BRAISED SWEET BEETS & REDCURRANTS  
PEA PURÉE & PETITS POIS



FILLET OF LOIN OF LOCAL PORK  
CARROT PURÉE & BUTTERED KALE  
CRAB APPLE AND SAGE JELLY  
SPICED PORK CRACKLING

or

FILLET OF ROCK TURBOT  
SAUTÉED CRAYFISH & HAZELNUT PEARL BARLEY  
SQUID INK TAPIOCA CRACKER



LEMON SORBET, GOATS' MILK CUSTARD  
OLD VICARAGE GOATS' CURD  
BLUEBERRIES AND BLUEBERRY COMPOTE

or

STRAWBERRY & BEE POLLEN PARFAIT  
HONEY GRANOLA, STRAWBER & VANILLA COMPOTE  
HONEY CHOCOLATE CRISP



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, Charles Martell's Hereford Hop, Wigmore Ewe's )

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE