



PROMOTION MENU

STARTERS

Goats' Cheese (V)

Warmed Ragstone goats' cheese, beetroot and apple purée, gingerbread crisp, mache garnish, shallot and grain mustard dressing

Celeriac and Thyme Velouté (V)

Whipped crème fraîche, truffle and chives

Duck Egg

Deep fried crispy duck egg, smoked rapeseed oil mayonnaise, mixed herb and red watercress salad, fried onion rings

MAINS

Confit Pork Belly

Sautéed King oyster mushroom, haricot beans, Morteau sausage, autumn truffle vinaigrette and pear purée

Sautéed Mackerel Fillet

Cauliflower florets, ras el hanout spice, liliput capers, golden raisins, milk and star anise foam, crispy Cavolo Nero

Courgette and Taleggio Risotto (V)

Arborio rice, crème fraîche and Parmesan

SIDE ORDERS

£3.50 each

Mixed leaf salad *house dressing*

Rocket and Parmesan salad *balsamic dressing*

Buttered French beans

Buttered new potatoes

Creamy mash

Creamed Curly Kale

DESSERTS

Passion Fruit Pannacotta

Passion fruit soup, basil sorbet, coconut foam

White Chocolate & Cranberry Cheesecake

Chocolate madeleine, chocolate sorbet

Vanilla Cream (N)

Calvados compressed apple and nougatine crisp

(V) denotes vegetarian dishes (N) denotes dishes containing nuts. Whilst we endeavor to inform guests a dish is nut free, we cannot guarantee that there are no traces as nuts are used in our kitchen.

All prices include VAT at the prevailing rate and an optional 12.5% service charge will be added to your bill. In case you are wondering... our team receive 100%