



£35 – Two Courses | £42 – Three Courses

Starters

Soup

Spiced Sweet Potato and Coconut

Salmon Tian

Smoked Salmon, King Prawn, Crème Fresh, Dill Cucumber Salad, Beetroot Crisp

Cod Cheeks & Mussels Bisque

Squid Ink Crisp

£2.50 Supplement Charge

Ham Hock

Plum Chutney, Caramelised Fig, Kale, Brioche

Wild Mushroom

Wild Mushrooms, Asparagus, Garlic, Toasted Brioche, Saffron Alioli



Mains

Seared Duck

Hasselback Potatoes, Spiced Carrot Puree, Braised Red Cabbage, Jus

Corn Fed Chicken

Truffle Mash Potato, Cauliflower Puree, Spiced Cauliflower, Heritage Carrots, Jus

Lemon Sole

Red Onion and Dill Potato, Broad Beans, Sugar Snaps, Crispy Caper Butter

£4.50 Supplement Charge

Seabass

Saffron Parisienne Potatoes, Spring Greens, Lobster Bisque

Risotto

Roasted Aubergine, Baba Ghanoush, Roasted Pepper, Rocket Salad, Aubergine Fritter

IF YOU HAVE AN ALLERGY, PLEASE TALK TO A MEMBER OF OUR TEAM. WHILST A DISH MAY NOT CONTAIN A SPECIFIC ALLERGEN, DUE TO THE WIDE RANGE OF INGREDIENTS USED IN OUR KITCHEN FOODS MAY BE PREPARED IN THE PRESENCE OF INGREDIENTS WHICH DO CONTAIN ALLERGENS.



Desserts

Chocolate Mousse

Chocolate Ganache, White Chocolate Soil, Chocolate Marble, White Chocolate Sorbet

Caramel & Peanut Butter Crème Brulee

Chocolate Sable and Fresh Berries

Iced Parfait

Raspberry Coolie, Chocolate Sable, Pineapple Sorbet

Shortbread

Strawberry Cheesecake, Vanilla Shortbread, Raspberry Sorbet, Meringue

Mango Posset

Blood Orange Gel, Orange Crème Patisserie, Passionfruit Sorbet, Biscotti Biscuit

Chefs Cheese Platter

Smoked Cheddar, Cheshire Cheddar, Shropshire Blue, French Brie, Onion Marmalade, Chili & Grape Chutney, Cucumber & Red Onion, Pickled Onion, Crackers

£4.50 supplement

Or

£10.95 extra course