



## Dinner

Thursday 25<sup>th</sup> October to Saturday 3<sup>rd</sup> November inclusive

### Appetisers

Sea Bream Tartare, Fennel & Apple Salad  
Smoked Ham Knuckle Terrine, Puffed Pork Skin, Homemade Piccalilli  
Pumpkin & Apple Soup, Toasted Pumpkin Seeds (v)  
Duck Egg Salad, Young Artichoke, Soy & Truffle Dressing

### Main Courses

Steak & Kidney Ragoût, Creamy Mashed Potatoes, Crispy Puff Pastry  
Chicken Breast, Cassoulet, Rösti Potatoes  
Cod Fillet, Parsnip Purée, Savoy Cabbage, Pancetta  
Goats Cheese & Spinach Tart Tatin, Red Onion Marmalade, Rocket Salad (v)

### Desserts

Mirabelle Soufflé, Plum Compote  
Milk Chocolate & Earl Grey Mousse, Chocolate Nib Biscuit  
Blue Cheese Welsh Rarebit  
Caramelised Pineapple, Banana & Passion Fruit Sorbet, Pistachio Crumbs  
A selection of Cheeses, Homemade Chutney, Crackers & Celery, Walnut Bread

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3 courses £46.00 per person - 2 courses £39.00 per person

French Press Coffee & Petits Fours £4.75 per person

For Tables of Six or more a Discretionary Service Charge of 10% will be added

All prices inclusive of VAT - (v) suitable for Vegetarians

Should you have any special dietary requirements please ask for alternative suggestions  
Please refrain from using your mobile phone in the restaurant