



Dinner

Tuesday 6th to Saturday 10th November inclusive

Appetisers

Kohlrabi Soup with Pesto (v)
Beef Tataki, Glazed Heritage Carrots, Red Wine Caramel
Poached Cod Cheeks, Cod Brandade, Avocado Relish
Beetroot Marinated Salmon, Beetroot & Orange Salad

Main Courses

Brill, Potato Crust, Cider Cream Sauce
Braised Lamb Shank, Root Vegetable & Sweet Potato Ragoût
Pork Fillet, Baby Leeks, Thyme mash Potato, Caraway Jus
Marinated Halloumi, Red Onion Relish, Bulgur Wheat Couscous (v)

Desserts

Lichu Dark Chocolate Delice, Orange Parfait, Chocolate Orange Ganache
Coconut & Passion Fruit Mousse, Kiwi & Mango Salsa, Coconut Tuille
Opera Cake
Brown Sugar Cheesecake, Apple Sorbet, Blackberries, Caramel Sauce
A selection of Cheeses, Homemade Chutney, Crackers & Celery, Walnut Bread

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