



FINE DINING MENU

FISH & MEAT STARTERS

GIN & BEETROOT CURED SALMON

Served with Chestnut Veloute, Apple, Diced Pancetta & Sourdough Croutons (F) (SD) (D) (G)

DUCK BALLOTINE

Served with Poached Pears a Port Reduction & Rye Crisps (SD) (G)

PAN SEARED SCALLOPS

Served with Chestnut Veloute, Apple & Diced Pancetta (M) (D)

ROAST PARSNIP & QUAIL BREAST SOUP

Served with Spiced Croutons (G)

ALL OF OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN AND OTHER ALLERGENS ARE PRESENT . FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST (PLEASE NOTE THAT OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS). MENUS ARE SEASONAL AND SUBJECT TO CHANGE. ALL RATES ARE EXCLUSIVE OF VAT AT 20%



FINE DINING MENU

VEGETARIAN STARTERS

GARLIC & ROSEMARY INFUSED WINTER TERRINE

Layered Aubergine, Courgette, Portobello Mushroom with Roasted Vine Tomatoes & a Butternut Squash Puree (VG)

POTATO GNOCCHI WITH A PUMPKIN & SAGE PESTO

Served with Wilted Spinach & Vegan Parmesan Shavings (VG) (G) (N)

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FLNE DINING MENU

FISH & MEAT MAIN COURSES

ROAST GOOSNARGH CHICKEN BREAST

Served with Pommes Anna, Winter Kale, Heritage Carrots & Morel Jus (D)
(CE)

SLOW COOKED LAMB SHANKS

Served with Madeira Jus, Chantenay Carrots, Creamed Mashed Potato,
Fine Green Beans & Shallot Puree (SD) (D) (CE)

PAN FRIED BILLINGSGATE MARKET COD

Served with Braised Squid, Chorizo, Tomato & Smoked Paprika Sauce (F)
(M)

RARE ROAST FILLET OF BEEF

Served with Portobello Mushroom, Potato Rosti, Leeks and a Red Wine Jus
(SD) (D) (CE)

£5.00 + VAT supplement per person

SPICED SEA BREAM

Served with a Black Olive Crumb, Parmentier Potatoes, Green Beans &
Salsa Verde (F)

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VEGETARIAN MAINS

CREAMED LEEK, WILD MUSHROOM & TRUFFLE PITHIVIER

Served with Spinach Puree & Charred Leeks (V) (D) (G)

SWEET POTATO & KALE CURRY

Served with Wild Basmati Rice (VG)

CHARGRILLED CAULIFLOWER STEAK

Served with Cannelloni Bean Puree, Salsa Verde & Crispy Shallot Rings
(VG)

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FLNE DINNER MENU

DESSERTS

WHITE CHOCOLATE & YUZU CHEESECAKE

Served with a White Chocolate Ganache & a Lime Coconut Tuile (V) (D) (G)
(E)

SALTED CARAMEL TART

Served with a Smoked Caramel Macaroon, Chocolate Soil &
Vanilla Ice Cream (V) (D) (G) (E) (SD)

POACHED RHUBARB & CUSTARD BOMBE

Served with an Oat Crumble & Vanilla Diplomat (V) (D) (G) (E)

CHOCOLATE, AMARETTO & CINNAMON TORTE

Served with Vegan Vanilla Ice Cream (VG)

SEASONAL CHEESEBOARD

A Selection of Three Cheeses, Sourdough Crackers, Quince & Grapes (D)
(G)

£5.00 + VAT supplement per person

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