



Please choose a set menu (same menu for all guests) - select one dish for each course from the following choices and, if required, a vegetarian option.
Coffee is served at the end of your meal

Starter

Beetroot risotto

compressed granny smith, puffed pumpkin
seeds, pea shoots (ve)

Pigeon breast with beetroot and seed crust

pearl barley and wild mushroom risotto, Roquefort croquette,
pickled Shemeji, watercress

Rabbit pressé

pickled carrots, tarragon emulsion, apple,
sourdough, goat's cheese, bitter leaves

Chicken liver parfait tart

burnt honey jelly, compressed apple, raw radish, sourdough crouton,
shaved fennel, pear and dill salad

Smoked potato and burnt leek terrine

chive emulsion, truffled ricotta, quail egg, pickled onion,
cider vinegar gel (v)

Citrus cured mackerel

potato and horseradish salad, avocado, compressed apple,
sourdough, caviar, and radish



Main

Truffle and winter squash pithivier

horseradish pomme purée, honey roasted parsnip, smoked kale,
redcurrant jus (v)

Baked fillet of hake

dill pomme purée, sweetcorn purée, charred corn,
crispy Parma ham, jus reduction

Garlic and herb roasted crown of corn fed chicken

braised leg, barley and sweetcorn stew, chicken crackling, glazed
carrot and parsley, chicken jus

Smoked parmesan polenta soufflé

shallot purée, confit egg yolk, charred baby leek,
fondant potato, brie velouté (v)

Guinea fowl

creamed kale, glazed squash and purée, braised leg pie,
black berry jus

Roasted fillet of Norfolk beef

beef fat mash, cep purée, blue cheese bonbon, shredded sprouts,
confit carrot, red wine jus (£4.00 supplement)

Salt baked celeriac

creamed purée, stilton blue cheese, girolles, potato scraps and watercress (v)

Roasted breast of duck

leg meat faggot, parsnip purée and crisps, baby beetroot, boulangère
potato, duck sauce

Chestnut and cep stuffed saddle of lamb

parsley mash, glazed cabbage, pancetta, onion and
trompette fricassée (£4.00 supplement)

Duo of pork- loin and glazed cheek

turnip fondant, roasted turnip purée, pickled pear, braised
roscoff onion, pork jus

Moroccan samosa

ras el hanout couscous, cumin roasted vegetables, tagine sauce,
pomegranate salsa, coriander oil (ve)



Dessert

Dark chocolate fondant

poached figs and gel, thyme crumble, tuille, thyme ice cream (v)

Blackberry mousse with tarragon sponge

goat's milk curd, pickled blackberries, blackberry gel,
apple and tarragon sorbet

Orange and stem ginger treacle tart

with apricot jam, rose mousse, brandy snap tuille,
lemongrass ice cream (v)

Blackcurrant opera cake

crème fraiche diplomat, blackcurrant gel,
w hite chocolate, vanilla sorbet

Burnt honey cheesecake

golden raisin purée, lemon raisins, shortbread, rum ice cream

Sable Breton

lemon and fennel confit, white chocolate crème,
chocolate shards, crème fraiche sorbet

Mango and guava mousse

passion fruit glaze, chocolate and coconut sable, frozen dry mango,
coconut chantilly, pineapple caviar (ve)



Intermediate/ fish course (4 course only)

Mushroom tagliatelle
confit egg yolk, parsley emulsion,
crispy panko, poached king oyster mushroom (v)

Roasted beef consommé
parmesan gnocchi, fermented ceps, shiso

Seared XXL Scallop
lemon grass, ginger and dashi jelly,
compressed cucumber, lime gel, scallop roe cracker (£2.75 supplement)

Slow poached chicken medallion
lemon thyme & potato, seasonal vegetables in chicken
emulsion, crispy skin

Additional courses

Sorbet Course - £3.75 per person
Basil sorbet, grapefruit, cucumber and atsina

A selection of cheese £8.50 per person
served with assorted crackers, grapes, celery and chutney

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All our products are sourced locally where possible, we are environmentally sensitive and are committed to using local traders to cut down the carbon footprint. We aim to use seasonal produce in our menus whenever possible, therefore, we may occasionally need to substitute some ingredients.
All prices are exclusive of VAT.

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