

# *Sample Menu*

## *To Start*

*Home Cured Slices Of Salmon Trout  
Onion Confit And Crispy Smoked Bacon*

*Smoked Eel And Crispy Pork Belly  
Baby Beetroot And Horseradish Creme Fraiche*

*Terrine Of Ham Hock  
Piccalilli And Toasted Spelt Bread With English Mustard Butter*

## *Main Course*

*Roast Saddle Of Lamb  
Vanilla Scented Sweetbreads, Pomme Puree, Lamb Jus And Ratatouille  
Cake*

*Smoked Breast Of Gressingham duck  
Peko Orange Tea Smoked Duck Breast, Orange And Fennel Salad,  
Crushed New Potatoes, Pomegranate Syrup*

*Roasted Fillet Of Monkfish  
Lightly Spiced Monkfish Tail Wrapped In Curry Leaves, Seafood  
Risotto, Curry Oil*

*Hatfield Venison  
Roasted Venison Haunch Bramble Sauce, Rosemary Daupinoise And  
Steamed Green Bean Bundle*

## *Desserts*

*Pear And Plum Cobbler*

*Sticky Toffee Pudding, Caramel Butterscotch, Local Clotted Cream*

*Apricot And Almond Cheesecake, Caramel Crack, Toasted Almonds*

*Perry And Autumn Fruit Jelly With Lavender Ice Cream*

*Mid week 2 Course £18.95; Saturday 4 Course Celebration Dinner £29.95*