

DINNER MENU

£37.00 for three courses

£30.50 for two courses

Starters

Duck liver & foie gras parfait with fresh fig & candied walnut salad,
toasted brioche

Roast fillet of Cornish cod with parsley root puree,
crispy shallot rings & red wine jus

Wild mushroom risotto with cep pureé & shaved Autumn truffle

Roast breast of partridge with cauliflower, sweet roasted onions,
smoked bacon & game jus

Warm salad of sautéed squid & chorizo with roasted red pepper puree

Main courses

Rare-roasted Dorset sirloin with braised beef raviolo, creamed watercress &
horseradish foam

Pan-fried fillet of brill, tiger prawn & mushroom tartlet,
Jerusalem artichoke velouté & sherry reduction

Slowcooked Gloucester Old Spot pork belly with fondant potato,
glazed Chantenay carrots and cider apple jelly

Roast breast of Label Anglais free range chicken with sautéed Little Gem lettuce,
chicken & bacon tortellinis, tomato & avocado salsa

Panfried potato gnocchi with roasted butternut squash, sage,
melting Taleggio, served with an endive & watercress salad

If you have a serious food allergy, please ask a member of staff for advice
before ordering

Please note – despite every care being taken, wild game may occasionally contain shot.

Please refrain from using your mobile phone in the restaurant – thank you.