



Menu 2 £45 per person

Selection of Breads

Starter

Classic Carrot & Orange Soup

with pumpkin seeds & pea shoots VG V GF

Venison Carpaccio,

horseradish & beetroot puree, rocket & cheese crisps GF

Seared Scallops

spiced parsnip puree, pomegranate, pea shoots & parsnip crisps GF

Beetroot & Apple Tartare

with avocado mousse, oven dried cherry tomatoes & micro cress VG V GF

Main

Seabass Fillet

braised potato, asparagus, pearl onions, leeks with caviar & cream beurre blanc

Confit duck Leg

celeriac dauphinoise, slow braised red cabbage & Madeira sauce 17.95 GF

Pumpkin & Sage Tortelloni,

butternut squash broth with red pepper, golden raisins & toasted pine nuts VG V

Pan roasted Corn Fed Chicken,

savoy cabbage & pancetta, butternut squash, mushroom & tarragon sauce GF

Seared Tomato & Tarragon Cakes

sautéed kale, hazelnuts with a red pepper, tomato & avocado salad VG V GF

Roast Fillet of Salmon,

braised fennel, tomato & peppers with confit herbed potatoes GF

Sides ~ Green salad VG V GF, Tomato & shallot salad VG V GF, Matchstick fries VG V
Buttered broccoli & almonds V GF or Minted new potatoes V GF **Supplement £4.15**

Dessert

White wine & Cinnamon Poached Pear

chocolate sauce, hazelnuts & salt caramel crisp VG V GF

Raspberry Cheesecake,

with biscuit crumb & honey cress

Sticky Toffee Pudding

Brandy snap & vanilla ice cream V

Coffee or Tea with Dark Chocolate Truffle

*Please note that 12.5% service charge will be automatically applied to your total bill.
For allergy and intolerance information, please ask your server before ordering.*