



## Royal Menu £45 per person

### Selection of Breads

#### Starter

**English Apple Cider & Onion Soup**  
with a toasted croute VG

**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 GF

#### Main

**Pan fried Sea Bass Fillet**  
tomato Bouillabaisse, mussels, Mediterranean vegetables with oven dried tomatoes GF

**Roast Duck Breast**  
black garlic, wild mushroom & truffle risotto, charred baby leeks, carrot puree & Madeira jus

**Pea & mint ravioli**  
cherry tomatoes, broad beans, sugar snaps with mint pesto with preserved lemon VG

**Pan roasted Corn Fed Chicken**  
savoy cabbage & pancetta, butternut squash, mushroom & tarragon sauce GF

**Warm Heritage Carrot & Roast Beet Salad**  
wild mushrooms, avocado mousse, tomatoes, poppy seed crisps & kale crackling VG

**Roast Fillet of Salmon**  
braised fennel, tomato & peppers with confit herbed potatoes GF

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

#### Dessert

**Salted caramel & dark chocolate tart**  
raspberry & hazel crumbs & raspberry coulis VG

**Raspberry Cheesecake,**  
with biscuit crumb & honey cress

**Glazed lemon tart**  
fruit coulis with blackberry Chantilly 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.*