



Royal Menu £45 per person

Selection of Breads

Starter

Broadleaf Leek & Potato Soup
white truffle oil & pea shoots GF 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 Seabass Fillet
Jerusalem artichoke purée, buttered kale, sun blushed tomato with red wine fumé GF

Slow Cooked Pork Belly
crispy black pudding, celeriac & apple purée with buttered green beans & red wine jus GF

Pea & Mint Ravioli
cherry tomatoes, broad beans, sugar snaps with mint pesto with preserved lemon VG

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

Roasted Golden Beets
roast root vegetables, puy lentils, pomegranate, red chard & water cress with a sherry dressing VG GF

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

Pan fried Brussels sprouts with shallots & streaky bacon GF or Minted new potatoes V GF **Supplement £5.00**

Dessert

Salted Caramel & Dark Chocolate Tart
raspberry & hazel crumbs & raspberry coulis VG

Raspberry Cheesecake,
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.*