

Autumn and Winter Fine Dining



Starters

beef tataki (seared fillet of beef, spring onion salsa, avocado and ponzu dressing)
scotch egg with caper mayonnaise
smoked mackerel, beetroot, apple, cucumber and horseradish salad
scallop ceviche with chilli, pomegranate, lime and coriander
hot buttery potted shrimps with toasted ciabatta
crab croquettes with siracha mayo
butternut squash with sweetcorn salsa, feta and pumpkin seeds (v)
wild mushroom arancini with truffle mayo (v)

Mains

fillet of beef, potato gratin and red wine jus
pan fried duck breast, celeriac puree and a spiced orange jus
venison, butternut squash puree and chocolate sauce
slow cooked lamb shoulder with rosemary and garlic jus
roasted pork belly, apple sauce and crackling
chicken supreme, roasted garlic and tarragon brioche pudding and garden peas
spiced buttermilk cod with urid dhal
lemon sole with burnt butter and fried capers
wild mushroom risotto (v)

**mains are served with two or three seasonal vegetables*

Puddings

honey and yogurt cheesecake
vanilla panna cotta and black forest compote
sticky date pudding with hot toffee sauce
baked chocolate pots with extra thick cream
lemon posset, raspberry coulis and biscotti
chocolate and coffee mousse
chocolate and ale cake with orange mascarpone
flourless orange and almond cake with berry coulis