

Set Menu

STARTER

Cured Salmon

Aioli | Cucumber | Quail Egg | Brioche

Soup of the Day (v) *

Chef's Choice of Seasonal Soup

Duo of Duck *

Smoked | Pressing | Blackberries | Pistachio

Beetroot Textures (v) *

Panna Cotta | Pickle | Salt Baked | Relish | Goat's Curd

MAIN

Cod *

Chestnuts | Leek | Parsley | Bacon Jam | Smashed Baby Potato

Lamb Rump *

Spinach | Salsify | Jerusalem Artichoke | Wild Mushrooms | Potato Terrine

Pork Fillet *

Kale | Parsnip | Savoy Cabbage | Apple | Fondant Potato

Pumpkin Ravioli (v)

Black Olive | Tomato | Garlic-Parmesan Cream Sauce

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

Apple Cheesecake

Ginger Crumb | Apple Crisp | Cinnamon Ice Cream

Roast White Chocolate Panna Cotta

Hazelnut Tuile | Slow Cooked Pineapple

Banana Parfait

Chocolate Textures

Three British Artisan Cheeses | Chutney | Quince jelly | Crackers

+£3.75 supplement

Barkham Blue, Oxford Blue, Wigmore, Rosary Ash, Waterloo, Spenwood, Tunworth, Cropwell Bishop Stilton

Two courses, £25.95 | Three courses, £30.95

* – Gluten Free V – Vegetarian. Nut Allergy – all items listed may contain traces of nuts. If you have any concerns please contact your waiter.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.