

## MENU C

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Choose one option from each course selection.  
Choose one starter, one main and one dessert plus vegetarian where necessary.  
Other dietary requirements will be catered for separately.

### **BREAD**

Selection of Artisan Bread & Flavored Butter

### **STARTERS**

Smoked Venison Fillet, Celeriac and Horseradish Remoulade, Pickled Wiled Mushrooms,  
Pecorino Crisp

Willed Board and Quail Egg Arancini, Caramelized Apples, Fermented Veg, Watercress,  
Mustard Dressing

Aromatic Confit Pork Jowl Haney Glazed, Fennel, Red Lentils, Sage and Apricot Gremolata

Charred Octopus, Spring Onions, Saffron New Potatoes, Red Chili, Garlic, Lemon, Gigandes  
Beans and Cherrie Tomato

Gin and Lemongrass Cured Sea Trout, Pickled Cucumber and Beetroot, Dill Crème Fraiche

Fried Cod Cheeks, Chorizo and Red Pepper Pico De Gallo, Zucchini and Garlic Aioli

Tarragon and Scamorza Cheese Croquettes, Baba Ganoush, Frisse Salad and Curried Lemon  
Vinaigrette

Braised Saffron Pears, Grilled Goat Cheese, Candy Walnut, Rocket and Molasses Dressing

### **MAIN COURSES**

Pan Roasted Pheasant, Truffle Mash, Wild Mushrooms, Black Cabbage, Pancetta, Carrots  
and Sherry Jus

Loin of Venison, Braised Red Cabbage, Celeriac and Potato Dauphinoise, Plum and Juniper  
Berry Jus

Fillet of Beef, Potato Rosti, Honey Glazed Carrots and Parsnips, Jerusalem Artichokes and Truffle oil, Peppercorn Sauce

Grilled Lamb Rump Steak, Spring Onion and Sundried Tomato Potato Puree, Curry Madras Sauce, Bulgur Wheat, Fresh Peas, Green Beans and Leeks Fricassee

Grilled Swordfish, Garlic, Chili, Basil, Prawns, Crushed New Potatoes, White Wine Butter Sauce

Pan Fried Halibut Steak, Borlotti Beans, Fennel, Capers, Brown Shrimps and Meuniere Sauce

Fresh Crab Ravioli, Grilled Crevette Prawns, Bouillabaisse Sauce

Heritage Beetroot, Israeli Tabbouleh, Caramelized Apples, Orange Segment, Grilled Goat Cheese, Rocket and Molasses Dressing

Wild Mushroom and Sweet Potato Gnocchi, Toasted Cashews, Filo Basket, Roasted Garlic and Dolcelatte Sauce, Truffle Oil

## **DESSERTS**

Yuzu Chocolate Fondant, Ginger and Salted Caramel Parfait, Candy Hazelnut

Macha and Azuki Dome, White Chocolate Mousse and Mango Sorbet

Limoncello Posset, Vanilla Sponge with Tonic and Blood Orange Glaze

Deconstructed Banoffee Pie, Banana and Coconut Crumb, Baileys Caramel and White Chocolate Shavings

White Chocolate and Raspberry Cheesecake, Lychee and Rose Syrup, Meringue Crips

**Three Course for £52.00 per person**

Allergen advice: we cannot guarantee the absence of allergens in any of our dishes, as all our food is prepared in an open plan kitchen.