



6 Course Gourmet Menu
Thursday, 21st March 2019

Amuse-Bouche

of

Olive Goat Cheese Arancini, Basil Pesto, Tomato Foam

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*Pigeon Breast, Game Bon Bon, Sweet Corn, Bacon, Parsnip Crisp,  
Red Wine Reduction*

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Smoked Haddock, Rosti Potato, Quail Egg, Pea Velouté

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*Ox Duo-Braised Cheek & Tail-Parmentier Potato, Celeriac Purée, Roast Beetroot,  
Squash, Chicory, Port Jus*

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Sorbet

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*Carrot Cake, Carrot-Spiced Purée, Baby, Candied,  
Meringue, Pistachio Ice-Cream, Coriander*

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Coffee|Tea

£ 36.00 per person Booking required, limited space

Please call for dietary requests