

DINING ROOM MENU

STARTERS

Grilled mackerel, <i>soused cucumber, yoghurt, potato salad, lime emulsion</i>	8.25
Soup of the day, <i>homemade bread</i>	4.95
Salt baked beetroot, <i>beetroot ketchup, feta, pesto</i>	6.95
Braised pork cheek, <i>celeriac fondant, pickled red onions, salsa verde</i>	7.25
Pan fried seabream, <i>cauliflower couscous, tomato chutney</i>	7.75
Duck liver parfait, <i>rhubarb jelly, poached rhubarb, homemade bread</i>	7.25

MAINS

Pan seared chicken, <i>salt baked turnip, almonds, rhubarb</i>	14.5
Pan fried hake, <i>curried pumpkin puree, curried raisins, butternut squash</i>	15.9
Sweet potato gnocchi, <i>pumpkin puree, creamed leeks</i>	12.5
Steamed stone bass, <i>tenderstem, crab bisque, almond</i>	16.5
Pork loin, <i>turnip fondant, honey roasted parsnips, quince gel</i>	15.2
Pan fried pheasant, <i>Swede puree, colcannon, blackberry, crispy leeks</i>	16.5
28 day aged steaks: 8oz fillet 25.5 10oz sirloin 23.5 10oz ribeye 22 <i>served with triple cooked chips & choice of blue cheese, peppercorn or béarnaise sauce</i>	

SIDES

Shallot and garlic French beans – Triple cooked chips – Colcannon – Broccoli and almonds Rocket, sun blush tomato and parmesan salad	3.5 each
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DESSERTS

Vanilla panna cotta, <i>chocolate foam, mandarin sorbet, honey comb</i>	6
Carrot cake, <i>pumpkin ice cream, yoghurt, carrot foam</i>	6
Blackberry cheesecake, <i>pickled blackberries, blackberry sorbet</i>	6
Poached pear, <i>pear puree, pepper meringue, cinnamon ice cream</i>	6
Chocolate crêmeux, <i>peanut brittle, cherry gel, peanut ice cream</i>	6
Selection of cheeses, <i>chutney, crackers, apple</i>	7

All our dishes are prepared in kitchens where nuts, gluten and other allergens are present. Due to the risk of cross-contamination we cannot guarantee that any food is completely free from allergens.