

SET MENU

STARTERS

Smoked cod and artichoke risotto, pickled carrot, parsley and apple

Farmhouse terrine, pistachio, cranberry compote

Chickpea, cumin and coriander Scotch egg, celeriac slaw, apple chutney (v)

MAINS

Sea bream, garlic and thyme mash potatoes, roast cauliflower and almond, spinach, chipotle dressing

Roasted pheasant breast, roast parsnips, buttered cabbage, bacon and onion dressing, red wine jus

Mushroom and beetroot tart, pickled hazelnuts, kale, horseradish (v)

DESSERTS

Apple and cinnamon parfait, caramel sauce, bitter chocolate, toasted meringue

Chocolate and orange cremeaux, brandy ice cream

Warm carrot cake with pecan brittle, creme fraiche ice cream, lime yoghurt

2 courses £24

3 courses £28

Disposable menu

Please let us know if you have any dietary requirements or intolerance.

A discretionary service charge of 10% will be added to your final bill.

(v) Please note that this dish can be altered to suit vegetarians.

Please be aware that some dishes may contain lead shot.