



• RESTAURANT MENU •

Wild Mushroom Soup

Chanterelles, Croutons Truffle Cream & Red Vine Sorrel

Moroccan Style Mussels

Chick Pea, Chorizo, Tomato, Preserved Lemon & Crisp Parsley

Oak Hot Smoked Salmon

Goats Curd, Lilly Put Capers, Fennel & Radish

House Cured Duck Ham

English Asparagus, Poached Duck Egg & Fried

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30 Day Aged 10oz Sirloin Steak

Bearnaise Sauce, Fat Cut Chips, Roasted Vine Cherry Tomatoes & Watercress

Salmon & Cod Fishcake

Garden Pea's, Smoked Bacon & Warm Tartare Sauce

Roast Corn Fed Chicken Breast

Baby Broad Beans, Morels, Jersey Royal Potatoes & Tarragon Chicken Sauce

Lamb Navarin

Spring Vegetables, Heritage Potatoes & Garden Herbs

English Asparagus & Pearl Spelt Risotto (V)

Goats Curd, Morels & Pickle Lemon

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Raspberry & Almond Tart

with Vanilla Anglaise

Lemon Pavlova Tart

Chocolate Brownie

with Chantilly Cream

Sticky Toffee Pudding

with Vanilla Ice Cream

Selection of Ice Creams & Sorbets

2 Courses £22 - 3 Courses £28