

MAINS

Confit Duck Leg Terrine, Breast of Duck, Fondant Potato, Black Cherry Sauce (G/F)

Fillet of Cod, Cabbage and Bacon, Tomato Hollandaise, Samphire (G/F)

Guinea Fowl Supreme, Fondant Potato, Carrot Puree (G/F)

Rump of Lamb, Pomme Anna, Pea Puree, Red Currant Jus (G/F)

Breast of Chicken Filled with a Wild Mushroom Mousse, Tomato Fondue, Rosti Potato (G/F)

Sirloin of Beef, Parmentier Potato, Red Onion Marmalade, Roasted Tomato (G/F)

Fillet of Bream, Crushed Spring Onion Potato, Bok Choi, Sauce Vierge (G/F)

6oz Fillet of Beef, Dauphinoise Potato, Roasted Shallot, Truffle Madeira Sauce (£4.00 Supplement) (G/F)

Sweet Potato and Courgette Rosti, Creamed Leeks, Poached Egg (G/F)

Pea and Butternut Squash Croquette, Pea Puree, Tomato Fondue (V)

Feta, Spinach and Pine Nut Tart, Saute Potatoes, Roasted Peppers, Sauce Vierge (V)

Cep Mushroom, Celeriac Puree, Roasted Shallot, Mushroom Chutney (VEGAN)

Please advise our staff of any Allergies or Dietary Requirements

A 10% discretionary service charge will be added to the final bill