

STARTER

Westcombe cheddar cheese and cauliflower tart with red onion marmalade, macadamia nuts and nutmeg crème fraiche

Seafood and clam chowder with squid ink and herb crusted razor clams

Home smoked duck breast, braised chicory, pickled walnuts with pomegranate and mint vinaigrette

Glazed Ox cheek with chervil root puree, potato crisp and port sauce

Jellied fresh water Zander & mixed seaweed terrine with potato salad and citrus dressing

MAIN COURSE

Guinea fowl, Italian black pea and barley grain risotto with a wild mushroom and Madeira sauce

Marinated wild boar steak with candied red cabbage, celeriac gratin, braised boar ragout and quince puree

Pan fried loin of hare, stuffed caramelle pasta, rainbow chard and a sage butter sauce

Poached Arctic Char, violette potatoes, heritage baby beetroot, tarragon cream, salmon roe and sea trout crackling

Salt baked purple carrot and piccolo parsnips, homemade buttermilk raita with a spicy lentil dahl

SAVOURY

Selection of British and European cheeses with homemade chutney
fruit breads and black grapes

Welsh rarebit

DESSERTS

Rose soufflé, lychee sorbet served on a bed of almond crumbs and
poached lychee

Chocolate trio: Dark fondant with earl grey ganache, Alunga ice
cream and a white chocolate & avocado crèmeux, gruétine and
pear gel

Spiced pumpkin on ginger nut pastry, pecan filled butternuts with
marsala chai sorbet and pumpkin seed brittle

Braised quince & chocolate baba with muscat grape sorbet, milk
chocolate ganache, maple crumb and quince sauce

2 courses £34.00

3 courses £45.00

4 Courses £56.00 (including savoury course)

12.5% discretionary service charge will be added to your bill