



### NIBBLES

- Homemade bread, whipped butter 4.50  
Nocellara olives 4  
Tempura gherkins & chilli mayo 4.50  
Garlic ciabatta 4  
Calamari & garlic mayo 4

### SIDES

- Chunky chips 3.50  
New potatoes with garlic oil & parsley 3.50  
Honey glazed carrots & parsnips 3.50  
Fine beans & shallots 3.50  
Italian winter leaf salad 3.50

### STARTERS

- Broccoli & Binham Blue cheese soup  
Puff pastry, cheese straws, quails egg  
Organic burrata  
Shaved fennel, blood orange, pistachio & pomegranate dressing  
Pan fried scallops  
Apple, cauliflower, black pudding, cider caramel  
Seared pigeon breast  
Umbrian lentils, celeriac, pickled red cabbage & crisp pancetta  
Smoked ham hock  
Rabbit & foie gras terrine, spiced pineapple relish

### MAINS

- Porcini tagliatelle  
Jerusalem artichoke, wild mushroom, cimi di rapa  
Wild halibut  
Cuttlefish & celeriac risotto, sea vegetables, confit tomato dressing  
28 day aged fillet of beef  
Fondant potato, roasted parsnip, curly kale, madera jus  
Pan fried seabass  
Saffron, leek & shellfish chowder, new potatoes  
Roasted venison loin  
Beetroot puree, salsify, broccoli and blackberry

### NEW YEAR'S EVE 2019

A glass of Devaux champagne with canapes on arrival, a 3 course menu, followed by cheese  
£88 per person