



To start

Game terrine en croute,
watercress emulsion, pickled heritage carrot

Pan fried king scallops,
cauliflower, compressed apple, black pudding

Butternut squash parfait,
pickled mushrooms, sherry vinegar, tapioca crisps (v)

Jerusalem artichoke soup,
goat's cheese tortellini, artichoke crisps, sage oil

Baked roscoff onion filled with oxtail ragu,
crispy smoked Poacher, pine nut and bone marrow crumb

Mains

Slow cooked beef fillet,
potato fondant, braised endive, piccolo parsnips

Pan fried crown of partridge,
honey roasted Jerusalem artichoke, smoked pear and
hazelnut, game chips, Madeira jus

Pan fried turbot fillet,
saffron poached potato, steamed razor clam, Champagne
sauce

Chestnut gnocchi,
mushroom ragu, wild roquette, aged Parmesan,
fresh truffle (vo)

To finish

Raspberry and Whiskey cheesecake,
raspberry sorbet, marmalade granola

Warm chocolate truffle tart,
parsnip toffee, parsnip ice cream, coffee anglaise

Honey and rum roasted pineapple,
tipsy cake, coconut sorbet (vo)

Selection of local cheese for the table,
membrillo, chutney, iced grapes

(V) – Vegan

(VO) - Vegan option available

NEW YEAR'S

Canapes and champagne on arrival followed by 4 courses with coffee

£88 pp