



## STARTERS

- Venison ragu, Parmesan polenta (GF)
- Mussels, Aspalls cider, leeks, nduja, homemade bread (GF, DF)
- Wild mushroom arancini, salsa verde (V, V/O, GF)
- Leek & potato soup, homemade bread (V, V/O, GF)

## MAIN COURSE

- Fillet of hake, wild mushroom, Jerusalem artichoke, cavolo nero pesto, hazelnuts (GF)
- Slow braised pork cheek, colcannon potato, apple ketchup, jus (GF, DF)
- Pan-roasted chicken supreme, potato gnocchi, squash, Parmesan cream
- Sautéed Jerusalem artichoke, truffle potato terrine, roasted shallot, confit garlic purée, cavolo nero (GF, V/O)

## DESSERTS

- Treacle tart, lemon, and mascarpone ice cream
- Coconut panna cotta, rum soaked melon, mango sorbet (GF, V/O)
- Dark chocolate mousse, blood orange sorbet (GF)
- Baked vanilla cheesecake, poached rhubarb

v-vegetarian, v/o - vegan option available  
df -dairy free option available, gf – gluten free option available

Vegan, and dairy free desserts available on request

## CELEBRATIONS MENU

January – March 2026  
Three courses £45 per person