

Tasting Menu 18th July

3 courses – 25p.p.

Daily baked bread, homemade butter 3.95

Trapani olives 3.95

First course

Courgette, roast garlic soup, sun blushed tomato foam

Confit egg yolk, pickled shallot tart, endive

Chicken Caesar bon bon, charred baby gem, crispy Parma ham

Sea trout gravlax, honey roast heritage beetroot, fennel, dill

Main course

Pork tenderloin, barbeque confit belly, warm potato salad, crispy sorrel

Watercress, blue cheese risotto, stilton crisps, pickled walnuts

Roast duck breast, bulgur wheat, burnt onion puree, shaved fennel

Seared stonebass, cider shallots, apple, globe artichoke

Sides

Truffle fat chips – summer green vegetables - heritage tomato salad

Creamed potato - Roasted Chantenay carrots – buttered new potatoes

Desserts

Chocolate marquise, pistachio, strawberry sorbet

Tea poached peach, sheep's milk ice cream, biscuit mousse

Blueberry Eaton mess, blueberry curd, basil shortbread

Chesses, homemade crackers, preserve, grapes

All our dishes are prepared in our kitchen where nuts, gluten and other allergens are present. Due to the risk of cross contamination we cannot guarantee that any food is free from allergens

