

Tasting Menu

Amuse Bouche

Onion gratin, cured yolk, truffled solider

Starter

Chicken parfait, sauternes soaked raisins

Fish

Miso glazed cod, squid ink noodles

Palate Cleanser

Lemon and cardamon granita, pickled rose

Main Course

**Venison, Jerusalem artichoke,
spiced red cabbage, venison reduction**

Dessert

Sticky fig pudding, burnt orange custard, candied peel

Cheese

Crispy parmesan parsnips, Dijon mustard creme fraiche

Tea, Coffee & Homemade Fudge

**Enhance your dining experience with our expertly curated wine pairings,
thoughtfully selected to complement each course.**

Tasting Menu

Amuse Bouche

Broad bean bhaji, mango & lemongrass chutney

Starter

Torched mackerel escabeche, strained yogurt, chives

Second Course

Salt baked celeriac, Granny Smith, caviar

Main Course

**Lamb loin and porcini wellington, wilted spinach,
herb roasted carrot, onion puree, lamb jus**

Palate Cleanser

Gin and tonic sorbet, compressed cucumber

Dessert

Rose poached rhubarb, vanilla pannacotta, pistachio

Cheese

Manchego croquette, raw honey, hazelnut

Tea, Coffee & Homemade Fudge

**Enhance your dining experience with our expertly curated wine pairings,
thoughtfully selected to complement each course.**

Tasting Menu

Amuse Bouche

Glazed asparagus, cocoa nib, pistachio & sorrel

Starter

Lime cured sea bass, shallot, coriander, squid ink tuille

Second Course

Courgette flower with ricotta, honey & almond

Palate Cleanser

Tomato consomme, fine herbs, saffron foam

Main Course

**Sirloin of Ashdale beef, short rib fritter,
potato puree & buttered summer beans**

Pre Dessert

Cherry Bakewell, vanilla chantilly, cherry sorbet

Dessert

White chocolate cheesecake, strawberry & hazelnut salad

Tea, Coffee & Homemade Fudge

**Enhance your dining experience with our expertly curated wine pairings,
thoughtfully selected to complement each course.**

Tasting Menu

Amuse Bouche

Fig brioche, mascarpone, 25 year balsamic

First Course

Cod brandade, courgette ribbons, heirloom tomato, dill oil

Second Course

Smoked heritage beetroot, caviar cream, white chocolate

Starter

Free range chicken & truffle terrine, pickled shallot, parsley sponge

Palate Cleanser

Autumn raspberry sorbet, Champagne gel

Main Course

**Pork fillet, smoked chorizo, Nocarella olive,
roasted aubergine, sweetcorn polenta**

Dessert

Pear tarte tatin, crystallised ginger ice cream

Tea, Coffee & Homemade Fudge

**Enhance your dining experience with our expertly curated wine pairings,
thoughtfully selected to complement each course.**