

## **Dinner Menu**

### **Crab**

White Crab, Brown Crab Royale, Chilled Watercress, Garden Herbs  
*Pinot Gris, Domaine Andre Thomas, Alsace, France 125ml £6.50*

### **Chicken**

Terrine, Salt Baked Celeriac, Pickled Grapes, Walnut, Mustard Seeds, Liver Parfait  
*Cote de Brouilly, Daniel Bouland, Beaujolais, France 125ml £7.50*

### **Grilled Mackerel**

Pig's Cheek Fritter, Apple and Pickles Salad, Capers  
*Riesling Luss, Domaine Leon Boesch, Alsace, France 125ml £6.50*

### **Beetroot (V)**

Salt Baked and Pickled Beetroot, Curthwaite Goat's Curd, Horseradish Emulsion, Rye Crumbs  
*Talisman Gruner Veltliner, Hungary 125ml £5.00*

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### **Aged Goosnargh Duck**

Roast Parsnip, Kale, Chestnut Crumble, Duck Leg Sausage, Red Wine Sauce  
*Domaine du Grapillon D'Or, Gigondas, France 125ml £8.00*

### **Wild Turbot**

Young Leeks, Champagne Sauce, Crisp Potato, King Oyster Mushroom, Exmoor Caviar  
*Basa D.O, Telmo Rodriguez, Rueda, Spain, 125ml £6.00*

### **Hen of the Woods (V)**

Old Winchester Gnocchi, Roast Butternut Squash, Tenderstem Broccoli, Charred Hispi  
*Riesling Luss, Domaine Leon Boesch, Alsace, France 125ml £6.50*

### **Eden Valley Pork**

Roast Loin, Braised Shoulder, White Asparagus, Wild Garlic, Onion Puree, Parsley and Lardo Sauce  
*Cyclus, Avondale Estate, Paarl, South Africa 125ml £9.50*

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### **Rhubarb**

Poached Rhubarb, Cream Cheese, Rhubarb Sorbet, Ginger Cake  
*Vin Santo del Chianti D.O.C., Italy 70ml £6.50*

### **Peanut**

Peanut Nougat Glacé, Banana, Caramel, Chocolate Sorbet  
*Chateau Dauphine-Rondillon, Loupiac, France 70ml £7.50*

### **Pear**

Spiced Rice Pudding, Poached Pear, Honeycomb, Pear Sorbet  
*Telmo Rodriguez, 'MR Mountain Wine', Malaga, Spain 70ml £6.50*

### **Artisan Cheese Plate**

*£5.00 supplement or £10.00 as additional course*

**£50.00**

**Hot Drinks and Petit Fours £4.95**

*We will be pleased to amend this menu for specific dietary needs/allergies with advance notice. Please give details of your requirements when booking so that we may apply the same creativity and attention to all our dishes.*

*All prices are inclusive of VAT. Service is not included. All gratuities are shared amongst our team. For groups of six or more a discretionary 10% service charge is applied.*