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## Starter

Spiced Bramley apple & roasted parsnip soup (v)

Whisky oak smoked salmon, orange, pomegranate & mizuna  
salad

Chicken liver parfait, toasted brioche, red onion jam

Dingley Dell ham hock terrine, house made piccalilli,  
sourdough toast

## Main

Pan fried sea bass, orange braised fennel, heritage tomato  
and olives, purple sweet potato mash and samphire

Roasted onion squash, lemon thyme goat's curd, pied blue  
mushrooms and cavolo nero

Seared duck breast, confit duck croquette, orange infused  
lentils, pak choi

Angus sirloin steak, herbed garlic butter, fries, watercress

## Dessert

Saffron poached quince, hazelnut praline, creme fraiche ice  
cream

Caramel bramley apple pie & cranberry crumble, custard  
Chocolate Amaretto cheesecake

## Afters

Choice of Brie or Oxford blue cheese, quince jelly, seeded  
crackers

4 courses £60

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance

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