



Menu 2017

Winter

ULTIMATE
EXPERIENCE

Starters

Game Terrine

Caramelised apple, pickled cranberries, Cumberland jelly, brioche melba toast

Artichoke Crème Brûlée

Marinated forest mushrooms, truffle artichoke scraps with sourdough, air-dried beef

Sea Salmon

Oyster emulsion, pickled sea vegetables, miso caramel, heritage radish and a smoked puffed rice granola

Heritage Beetroot (V)

Textured beets with confit leek, herb salsa verdi, thyme milk panna cotta

Stilton and Port Tart (V)

Port-braised cherry tomatoes, Cropwell Bishop stilton custard, lollo rosso frills and a honey dressing

Brie, Apple & Onion (V)

Somerset brie and apple tart with cider onions and a marjoram dressing

Vegans and special dietary requirements will be catered for separately



Main Course

Braised Blade of Beef

Carrot and swede purée, steamed potato and onion pudding with beer pickled onions

Surf 'n' Turf

Roast aged beef sirloin, charred octopus with creamed mushroom fricassée, smoked potato cream and an ale jus

Roast Hogget

Slow-roasted lamb rump with a confit shoulder boulangère, salted baked carrot and salsify, malted jus

Baked Guinea Fowl

Ricotta and sun-dried tomato stuffed guinea fowl, creamed spinach potato and a tarragon cream sauce

Pumpkin Tortellini (V)

Shiitake mushrooms, ricotta and a rock chive velouté, butternut spaghetti

Celeriac Wellington (V)

Sweet potato, spinach and seared calçot onion with radicchio leaves and an ox tomato dressing

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Dessert

Treacle Tart

Cornish clotted cream, sherry vinegar syrup, candied zest

Sticky Toffee Pudding

Date purée, mascarpone cream, toffee sauce, walnut crumble

Blood Orange Posset

Almond and fennel biscotti, candied orange zest, olive oil

Honey and Whisky Tart

Roast fig, honeycomb and whisky syrup

Steamed Fruit Pudding

Whipped brandy butter, orange Anglaise, cranberry jam

Flourless Chocolate Cake

Salted caramel, roasted banana, chocolate soil, mascarpone

Vegans and special dietary requirements will be catered for separately





Thank you
