



## Starters

Spiced heritage squash, poached egg, pickled walnuts, pumpkin seeds, truffle, sage / v / 293 Kcal  
Yorkshire venison, green peppercorn and ham terrine, crisp bread, red onion chutney / 610 Kcal  
Smoked salmon, dill emulsion, preserved lemon, pickled beetroot, horseradish, caviar / 584 Kcal  
Jerusalem artichokes, pickled pear, endive, vegan feta, hazelnuts / ve / 584 Kcal

## Mains

Chargrilled sirloin, king oyster mushroom, ox cheek and bone marrow gravy, truffled chips / 751 Kcal  
/ Fillet steak £10 supplement / 634 Kcal  
Rosary goats cheese risotto, salt baked celeriac, pickled wild mushrooms, truffle honey / v / 684 Kcal  
Potato gnocchi, chestnut gremolata, swiss chard, golden raisins, puffed wild rice / ve / 546 Kcal  
Baked cod, Fowey mussels, braised lentils, sprout tops, chilli, almond / 276 Kcal

## Desserts

Dark chocolate pavé, poached pear, chestnut praline, salted caramel ice cream / 663 Kcal  
Coal roasted pineapple, coconut & black sesame sorbet, rum / ve / 425 Kcal  
Shropshire Blue cheese, port reduction, celery, chutney, grapes, crackers 235 Kcal

## Three Courses / 67.5

Add some sparkle to your arrival...

A glass of NV Nyetimber (125ml) - 12.55 per person  
A glass of NV Drappier Brut (125ml) - 15.00 per person  
A glass of NV Drappier Rosé (125ml) - 17.50 per person

*We would require a pre-order from all guests 7 days before your booking date.  
A discretionary service charge of 12.5% will be added to your bill. Before you order your food and drink,  
please inform a member of staff if you have a food allergy or intolerance. All prices are inclusive of VAT.  
An adults daily recommended allowance is 2000 Kcal.*