

7 courses – including tea/coffee - £20.95

Seasonal canapes to nibble

Amuse Bouche

Parsnip & vanilla velouté, cumin spiced crisps

To start

Venison & black pudding sausage roll, roasted beetroot, thyme jus

Fish

Clam & smoked haddock chowder, pancetta, chive oil

Main

Seared rump of beef, oxtail croquette, dauphinoise potato, roasted cauliflower & kale

Pre-dessert

Blackberry, apple & sloe gin sorbet

Dessert

Plum & almond frangipane tart, sweet ginger ice cream, caramel

Petit fours

Dark chocolate & sea salt truffles



