

TASTING MENU

23RD NOVEMBER 2023



Nibble

Selection of homemade canapes

Amuse-bouche

Jerusalem artichoke & hazlenut velouté

To start

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

Fish

Soused & grilled mackerel, rye bread, Waldorf salad

Main

Pork three-ways - belly, loin & faggot, celeriac, crisp kale & cider

Pre-dessert

Spiced apple sorbet

Dessert

Layered chocolate & pistachio brownie, raspberry & lime

Tea / Coffee & Petit Fours

Please advise your server of any allergies or intolerances on arrival.
Thank you.

7 COURSES

£23.50