

EVENING MENU



45 per person

mackerel, potato & beetroot salad, rhubarb gel
butternut squash parfait, watercress puree, roasted pine
nut oil (v)

game terrine, piccalilli, toasted brioche

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duck breast, duck rillet, chestnut mushrooms, duck fat
potato, plum sauce

lemon sole, crab tartar, courgette, chive mash, fennel
vegan ragu, almond, ricotta, roasted garlic ravioli (v)

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blue murder, plum, chestnut mousse (v)

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sticky toffee pudding soufflé, toffee sauce, autumn spiced
orange sorbet

vanilla, caramel cremeaux, hazelnut, chocolate crust
banana tatin, apricot gel, honeycomb crisp

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petit fours with tea & coffee 8.50 per person

