

Menu

TO START

Broccoli & stilton soup (v)
Artisan bread, butter

Chicken liver, port & hazelnut paté
Apple & hobgoblin ale chutney, corn bread crisps

Seared king scallops
Parsnip puree, pancetta crumbs, garden pea shoots

Bourbon glazed pork belly, morcilla & chorizo
Crisp bacon lardons, fried potatoes, sweet pea purée

Manchego cheese & corn croquettes (v)
Smoked paprika mayonnaise, dressed leaves, spring onions

MAIN COURSE

Premium fillet steak
Parmesan & oregano fondant potato, fine beans, Portobello mushroom, French onion jus

Chilli crumbed corn-fed chicken supreme
Garlic & truffle mash, wild asparagus, sundried tomato & parsley cream

Roasted lamb rump
Sautéed minted new potatoes, asparagus & stem broccoli medley, roasted vine tomatoes, Madeira jus

Smoked paprika monkfish
Romesco sauce, padrón peppers, saffron risotto, baby clams

Wild mushroom, goat's cheese & spinach cannelloni (v)
Rich roma tomato sauce, crème fraiche, truffle oil & garlic bread sticks

DESSERT

Chocolate fudge & hazelnut spring roll
Toffee fudge ice cream, chocolate sauce

Poached rhubarb & custard cheesecake
Mango coulis, winter berries

Cheese board
Selection of seasonal cheeses, grapes, celery sticks, fruit chutney, a selection of oat fingers (sweet chilli, honey & black pepper)

