



## £45 Menu Options

### Starters

- Venison carpaccio poached fig, walnut puree, chocolate sauce
- Breast of wood pigeon, mushroom and hazelnut galette, apple syrup.
- Pan fried crab cakes, saffron aioli, endive salad.
- Pan fried scallops, cauliflower puree, toasted almonds.
- Roulade of goat's cheese, red peppers, sun blushed tomato and olive tapanade, rocket salad.
- Terrine of globe artichokes, potato and gruyere cheese, rocket salad, aged balsamic.

### Mains

- Monkfish spring rolls, udon noodles, pickled mushrooms, sesame oil.
- Beef Wellington, parsnip puree, sautéed leeks, red wine jus.
- Pan fried lamb cutlets, parmentier potatoes, pine nut cabbage, goat's cheese and rosemary sauce.
- Roast butter nut squash, stuffed with ratatouille, pine nut crust, basil oil.
- Seared sashimi tuna, red pepper and chilli salsa, hand cut chips, rocket salad.
- Wild mushroom ravioli, sun blushed tomatoes, olives, tossed in a herb butter.

### Desserts

- Mint chocolate fondant, honeycomb ice cream.
- Plate of 5 local cheeses, celery, grapes, quince, biscuits
- Sticky toffee bread and butter pudding, toffee sauce.
- Rhubarb and ginger cheese cake, coconut sorbet.
- Cherry and almond tart, blueberry sorbet.
- Almond pana cotta, vanilla poached pear, orange and cinnamon reduction.