

EVENING MENU

FOR THE TABLE

SELECTION OF HOMEMADE BREADS & BUTTERS

TO START

SOUP

garden vegetable potage, sourdough croutons

GUINEA FOWL & PORK PIE

watercress salad, walnut ketchup

BEEF DONUT

slow-cooked short rib, oxtail, roscoff onion, beef consommé

VOL-AU-VENT

foraged mushrooms, puff pastry tartlet, wild garlic velouté

SEA TROUT

gin cured, preserved cucumber, sea shore herbs, roe

MAIN

all served with a selection of vegetables from our walled garden

FISH

market fish served with seasonal accompaniment

RABBIT

loin mousseline, confit leg fritter, carrot, carrot pesto, sauce robert

CHICKEN

roasted breast, confit leg, potato terrine, broccoli, café-au-lait

AGNOLOTTI

potato & ricotta stuffed pasta, leek, soft poached egg, cheese espuma

LAMB

rump, confit shoulder, wild garlic, lamb-chetta, turnip, celeriac, lamb jus

DESSERT

CARAMELISED LEMON TART

preserved raspberry, raspberry sorbet

SALTED CARAMEL PEBBLE

70% chocolate mousse, hazelnut, banana sorbet

STEM GINGER PANNA COTTA

rhubarb purée, poached rhubarb, dark chocolate

CHEESE (5.00 SUPPLEMENT)

selection of local cheeses, crackers, chutney

Two courses 60.00

Three courses 75.00

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). If you have an allergy or dietary requirement, please let our team know before ordering. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.