# JANUARY TASTING MENU

## SOUP WITH PARMESAN AND BREAD CRISP

pork and sage sausage roll

#### **FISH ASSIETTE**

pickled mackerel, cured salmon, smoked haddock mousse, olive oil biscuit

#### **GRAPEFRUIT SORBET**

lemon balm

#### **VENISON TERRINE**

tarragon mayonnaise, pickled tomato

#### **DUCK BREAST**

butternut squash, cabbage, glazed carrots, duck jus

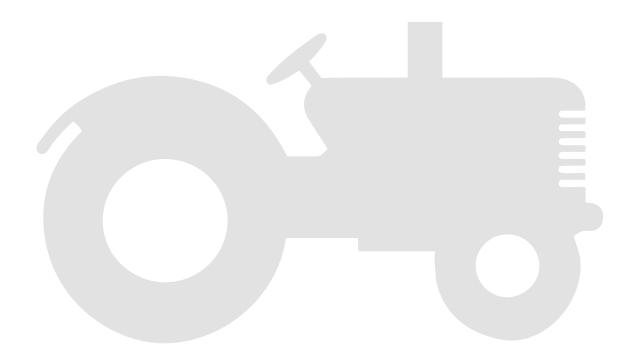
## WILTSHIRE TEXTURE OF APPLE,

crumble, apple delight, apple sorbet, dehydrated apple

## TEA, COFFEE, PETIT FOURS

Seven-course tasting menu 59.95 per person





 $\label{lem:gf_gluten-free} $$ gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available | v./vegetarian | ve./vegan | veo./vegan option available | df./dairy-free | dfo./dairy-free option available | v./vegetarian | ve./vegan | veo./vegan option available | df./dairy-free | dfo./dairy-free | dfo./dairy-fr$ 

All prices quoted are in UK pounds  $(\pounds)$ . All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request