



DINNER MENU

STARTERS

Smoked Ox Cheek, Confit Roscoff Onion, Charcoal Cheddar, Onion Consommé

Seared Scallop, Saffron Potato, Cauliflower Cous Cous, Maple Glazed Chicken Skin, Sauce Nero

Mackerel Fillet, Smoked Mackerel Mousse, Pickled Cucumber, Carrot Ketchup

Goat's Cheese and Chive Mousse, Pickled Beetroot, Candied Hazelnuts, Beetroot Crisp **(V)**

MAINS

Barbecued Chicken Breast, Crispy Polenta, Chorizo and Chicken Wing Lollipop,
Tenderstem Broccoli, Charred Sweetcorn, Chorizo Jam

Duck Breast, Confit Duck Leg, Duck Fat Hasselback Potato, Hispi Cabbage,
King Oyster Mushrooms, Cherry Jus

Wild Line Caught Seatrout, Chive Gnocchi, Asparagus, Romanesco, Sorrel Mayonnaise,
Shrimp and Caper Butter Sauce

Sweet Potato, Mushroom, Celeriac and Spinach Wellington,
Confit Potato, Baby Vegetables, Black Garlic **(Ve)**

All main courses are garnished; however, the following side dishes are available: -

*Sautéed New Potatoes
Buttered Seasonal Greens*

***A menu including additional vegetarian options is available upon request
Please make us aware of any dietary requirements***



DESSERTS

Peach Melba Eton Mess, Raspberry Chantilly Cream, Poached Peaches, Raspberry Sorbet **(V)**

Egg Custard Tart, Strawberries, Malt Biscuit Crumb, Vanilla Ice Cream **(V)**

Banana Ice Cream Sandwich, Caramelised Banana, Hazelnuts, Chocolate Sorbet **(V)**

Apple Cheesecake, Oat Crumble, Honeycomb, Apple Crisp, Cinnamon Ice Cream

Selection of Artisanal Cheeses

Served with Grapes, Celery, Biscuits and Chutney

(£6.00 Supplement over Dessert or £12.00 as an additional course – for choice of four cheeses)

Kidderton Ash - A silky-smooth goats cheese made in rural Lancashire.

Each cheese is coated and matured with ash for a distinctive finish that is furry and speckled, giving it a spectacle of contrast in colour, texture and taste **(V)**

Baron Bigod - made from Montbeliarde cow's milk by Jonathon and Dulcie Crickmore from Suffolk.

Using a traditional recipe and being unpasteurised, it is one of few brie style cheeses that can be called a true 'farmhouse' cheese

Y-Fenni - a variety of Welsh cheese consisting of Cheddar blended with mustard seeds and ale, taking its name from the Welsh language name of Abergavenny, a market town in Monmouthshire **(V)**

Godminster - an unusually creamy, organic cheddar made using a 70-year-old recipe at Godminster Farm in Bruton, Somerset **(V)**

Blacksticks Blue - Handmade in small batches and tended with care during its eight week maturation. An outstanding blue cheese combining a creamy, smooth yet tangy flavour with a melt in the mouth texture **(V)**

Charcoal Cheddar - A deliciously creamy, mature cheddar blended with real charcoal from the Featherstone Mines in Yorkshire, this cheese is not at all overpowering. Winner of the best new idea 2014 **(V)**

Double Gloucester – a traditional semi-hard cheese made in Gloucestershire since the 16th century. Made from full-fat pasteurised milk, from old Gloucester cows **(V)**

Hartington White Stilton - similar to Blue Stilton without the additive that creates the blue veins, the result is mild, creamy and tangy. Made at the Hartington Creamery in Derbyshire **(V)**

Please ask to see our selection of fortified and dessert wines