



Dinner Menu

Amuse Bouche

Homemade bread & butter

Extra bread £3.95

Starter

Roscoff onion, aged Comte, oxtail, madeira consommé

Hand picked crab, crab hollandaise, slow cooked egg yolk, English muffin

Spinach and pumpkin agnolotti, smoked pumpkin velouté, sage , pinenuts (v)

Loch Daurt salmon, fennel, cucumber, caviar and keta sauce

Mains

Haddon estate venison, quince, parsley root, chestnut, chocolate and cranberry bordelaise sauce

Goosenargh duck, beetroot, cabbage, pomme anna, blackberry vinegar

Cod, artichoke, salsify, kale, brandade croquette, beurre rouge

Celeriac, potato & winter truffle pie, wild mushrooms, goats milk cheddar, soy butter (v)

Pre-Dessert

Citrus fruit parfait, white chocolate, passion fruit, Cointreau sauce

Pistachio soufflé, dark chocolate sorbet

Madagascan sugar baked custard, pear, ginger, raisins, spiced rum

A selection of three cheeses with crackers, malt loaf, celery, grapes & crab apple jelly

Additional cheese £4.00 each

Two courses
£60.00 per person

Three courses
£75.00 per person

Dishes can be modified upon request; however, we cannot guarantee that any items are completely allergen free due to being in a kitchen that contains ingredients with allergens

*Fresh filter coffee, cappuccino, espresso, a wide variety of teas,
lemon and mint infusions served with petit fours £6.75pp*

12.5% Service added at guest's discretion.
