

## *Dinner Menu*

**Chef's canapés**

**Homemade bread & butter**

*Extra bread* £4.50



**Herb fed chicken & smoked eel agnolotti, celeriac, garden lovage**

**Wester ross salmon, white asparagus, kohlrabi, chive crème fraîche**

**Quail & ham terrine, peas, crispy quail egg, pickled mushrooms**

**Goats milk curd, seeds and grains, spring vegetables, truffle consommé**



**Derbyshire lamb, asparagus, morels, onion, lamb fat potatoes,  
mint & parsley hollandaise**

**Sladesdown farm duck, spring cabbage, rhubarb,  
turnip, spiced sangria sauce**

**Market fish, leek ragout, salsify, shellfish,  
seaweed, dashi butter sauce**

**Baked Jersey royal, cauliflower, broccoli, wild garlic & nettle pesto,  
spenwood cheese & potato sauce (v)**

## **Pre-Dessert**



**Lemon curd, meringue,  
citrus fruit & Gusbourne blanc de bancs sorbet**

**Casa Luker chocolate, olive oil, milk, hazelnut, minus 8 vinegar**

**Crème fraîche mousse, pineapple, coconut**

**A selection of 3 cheeses, crackers, malt loaf,  
celery, homemade chutney**

**Additional cheese £5.00 each**

**Two Courses £68.75 Three Courses £90.75**

**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 £7.40pp**

*12.5% Service added at guest's discretion.*