

entree

Wild venison tenderloin, Valrhona cocoa, licorice, elderflower, beetroot & cherry

(GF) Lightly cured salmon, verjus dill gelée, crab ceviche

(V) Roasted aubergine, haloumi, dukkah, miso & carrot

Main

(GF) Pistachio crusted market fish, carrot emulsion, swede, portobello,
confit tomato

(GF) Black Angus eye fillet, duck liver parfait, bacon dauphinoise,
pea puree, crushed truffle

(GF) Roasted free range pork belly, crackling, fig & apple,
baked baby apple, winter vegetables

main meals are served with green beans, lemon butter & almonds and roasted baby potatoes

dessert

Sticky prune & walnut pudding, amaretto butterscotch & vanilla bean ice cream

House made ice cream & sorbet

(gluten free option available)

Chocolate mousse, coconut sorbet, licorice glaze

(gluten free option available)