

# Menu



Selection of bread and oils to share

## Starters

Roast butternut squash soup with mixed seeds & wholemeal roll & fermented chilli oil

Smoked salmon tartar with dill & sea salt flat bread, cauliflower puree & pickled cucumber

Chicken & pistachio terrine with grain mustard crème fraiche & watercress salad

## Mains

Slow cooked beef cheek with horseradish & parsley mash potato, caramelised shallots & braising liquor

Twice cooked belly pork with cider braised fondant potato & creamed bacon & cabbage

Searred Salmon with curried leeks & mussels with saffron braised potatoes

Beetroot gnocchi with charred chicory & a walnut, dill & whipped goat's cheese salad

## Dessert to share

Milk chocolate tart, bitter chocolate sorbet & a white chocolate & strawberry panna cotta

£40 per person

**RING TO BOOK YOUR TABLE ON**  
01909 721261