



# MENU

Brasserie Menu *£17.95-3 courses*

## Self-Smoked Mackerel

Beets, pickled fennel and horseradish

## Celeriac, Apple & Blue Cheese Velouté

## Chicken Liver Parfait

Runner bean chutney and thyme brioche

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## Stuffed Guinea Fowl Supreme

fondant potato, kale, burnt onion puree  
tarragon jus

## Goats Cheese Ravioli

butternut squash velouté, autumn greens, puffed wild rice & seeds

## Venison Loin

rooted roots & artichoke & red wine jus

## Delice of Plaice with Citrus Crumb

courgette, braised leeks & pomme puree  
Parsley sauce

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## Lemon & Thyme Posset

blackberry compote, thyme shortbread

## Chocolate Tart

crème fraiche

## Muscavado Cream

Poached plums  
& gingerbread



£1.50 per  
portion

 denotes suitable for vegetarians      " = deconstructed"

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise