



FINE DINING

17th January 2019

GIN & JAZZ

Game & Black Pudding Terrine

Prune thyme brioche & woodland fruit chutney

Caramelised Red Onion & Goats Cheese Tatin

Wild garlic & rocket pesto

Rosemary Smoked Mackerel

Fennel, lemon jam and crème fraiche

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Slow Braised Venison

Parsnip and potato galette, smoked roasted nut tuille & winter spiced cabbage, chocolate & thyme jus

Caramelised Celeriac, Thyme & Hazlenut Risotto

Buttered kale & parmesan

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Chocolate Fondant

Salt Caramel ice cream, pistachio tuille


Treacle & Thyme Tart


Gin infused Orange & Thyme ice cream

Cheese & Biscuits

Fig chutney, oatcakes

£24.95

 denotes suitable for vegetarians

 denotes may contain nuts

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 you.

Gin on arrival

Live performance

Gin cocktail menu available