



MENU

Thursday 23rd January 2020



Kitchen Live - 3 courses £17.95

Whilst dining, watch the action from the kitchen

Starters

Guinea Fowl, Black Pudding & Pork Terrine
caramelised onion & thyme brioche, green tomato chutney

Slow Cooked Pheasant Ragout
celeriac & parmesan

  Leek & Potato Velouté
granola & blue cheese beignet



Refined – Smoked Mackerel
parsnip slaw & pickled pear

Main Courses

Slow Braised Venison & Wild Mushroom Pie
pomme Anna, cauliflower, winter spiced cabbage & chocolate

Roast Chicken Supreme
tarragon dauphinoise, smoked roasted shallots & Jerusalem artichoke, tarragon jus

Pan Roasted Salmon
brussel sprout, caper & herb potatoes, courgette pappardelle, white wine & parsley sauce

  Salt Baked Celeriac, Thyme & Hazlenut Risotto
buttered kale & parmesan



Desserts

Chocolate Fondant
coffee & rum infused raisin ice cream, spiced rum caramel

Cheese & Biscuits
refined fig chutney

Spiced Pear Tatin
Gingerbread ice cream

Passion Fruit Soufflé
passionfruit sorbet

 denotes suitable for vegetarians " = deconstructed"  denotes contains 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