

MENU Lunch and Dinner - 14th and 15th February 2025

Mushroom Cappuccino Mushroom soup with truffle foam VE

Woodland Pigeon chicory, pear and golden beetroot GF
Confit Salmon Cucumber, radish, puffed rice and lemon gel GF DF
Beetroot Carpaccio Blue cheese mousse and toasted walnuts GF V N
Salt baked Celeriac Confit egg yolk, apple and hazelnut dressing DF GF N VEO

Lamb Rump Mash potato, ratatouille and red wine jus GF Beef Fillet Dauphinouse potatoes, brocolli and crispy onions GF Pan Fried Hake Asparagus, warm tartare sauce and samphire GF Duck Breast Red Cabbage, roast beetroot and plum sauce GF Mushroom Ravioli Herb broth and pickled enoki mushrooms DF V Butternut Squash Risotto Kale and Celeriac VE

Warm Triple Chocolate Brownie Vanilla ice cream and hot chocolate sauce
 Citrus Cheesecake mango and lime salsa
 White and Dark Chocolate Bavarian Cream Chocolate dipped strawberry GF
 Red Velvet Cake Deep fried vegan vanilla ice cream VE

Food allergies and Intolerancesbefore ordering, please speak to our staff about your requirements