

DINING MENU

STARTERS

Roast Parsnip & Truffle Soup ^{VE/NGA}

Truffle oil, roasted hazelnuts, salted parsnip crisps, wild mushroom & thyme layered focaccia bread

Severn & Wye Smoked Salmon ^{NGA}

Lilliput capers, red onion, chives, lemon, malted bloomer bread, salted butter

Roasted Red Onion & Brie Tart ^V

Watercress, olive oil, cranberry sauce

Confit Duck Rillettes ^{NGA}

Toasted sourdough, salted butter, lilliput capers, pickled cornichons, Tracklements sticky fig relish

MAINS

All served with tenderstem broccoli, Brussels sprouts, roasted carrots & parsnips

Pan-Roasted Chicken Supreme ^{NGA}

Black garlic & smoked bacon cream sauce, buttered mash

Beef Fillet Wellington

Buttery fondant potato, red wine & balsamic jus

Duo of Lamb ^{NGA}

Roast lamb rump, mini shredded lamb shepherd's pie, buttery fondant potato, red wine jus

Centre Cut Cod & Devonshire Crab ^{NGA}

Crispy smashed baby potatoes, Prosecco & crab cream sauce

Celeriac Steak ^{VE/NGA}

Confit garlic crispy smashed baby potatoes, buttered spinach, crispy flat mushrooms, celeriac velouté, crispy cavolo nero

Parsnip & Cranberry Loaf ^{VE/NGA}

Mixed seeds, hasselback potatoes, rich roast gravy

PUDDINGS

Chocolate & Cherry Mousse ^{VEA/NGA}

Crunchy biscuit base, cherry & chocolate mousse, cherry compote, black cherries & chocolate pieces, clotted cream ice cream

Chocolate, Almond &

Pistachio Torte ^{VEA/NGA}

Blackcurrant compote, toasted pistachios, pistachio ice cream

Salted Caramel Blondie

Cheesecake ^V

Vanilla cheesecake with salted Dulce de Leche, butterscotch & walnut blondie pieces, Dulce de Leche sauce, clotted cream ice cream

Apple Tarte Tatin ^V

Salted caramel brandy snap, honeycomb ice cream

3 COURSES - £55^{PP}

A discretionary service charge of 10% will be added to your bill for parties of 8 or more.
£10 deposit per person | Children 12 and under dine half price.

^V Suitable for vegetarians. ^{VEA} Vegan option available. ^{NGA} Non-gluten option available.