



Sit down Menu
Two Course £22.50
Three Course £30

Starters

Chicken Liver Parfait, Truffle Butter and Melba Toast

Beetroot Carpaccio, Burrata, Toasted Walnuts and Balsamic Dressing

Heritage Tomato Tart, Golden Cross Goats Cheese and Tapenade

Mains

Herb Crusted Rack of Salt Marsh Lamb

Pot Roasted Pheasant, Chipolatas & Black Pudding

Whole Baked Guilthead Bream stuffed with Garlic, Lemon & Rosemary

Butternut Squash, Spinach & Wild Mushroom Wellington

All served with Dauhinoise Potatoes, Fresh Peas, Chantenay Carrots & Curly Kale

Dessert

Stem Ginger Panacotta & Fruit Samosa

Baked Chocolate & Hazelnut Fondant, Vanilla Ice Cream

Cheeseboard, Pickle and Oatcakes