



DINING ROOM

Welcome drink

Cauliflower bavarois

Anchoïade on lavosh

Parmesan shortbread

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Ham hock terrine, piccalilli & wheaten bread

Beetroot, goats cheese & horseradish salad

Salmon Gravalax, dill crème fraîche & rye crackers

Potato & confit garlic soup, lovage oil

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Sirloin steak, garlic & rosemary potatoes, peppercorn sauce

Roasted cod, arancino beans, chorizo & lemon crumb

Venison tagliatelle

Pumpkin risotto, cashel blue & chestnuts

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Apple & Armagnac soaked raisin tart with custard

Bean-to-bar chocolate mousse, pouring cream

Gingerloaf, butterscotch sauce & vanilla ice cream

Cheese from La Fromagerie (£5 supp)

£80/head

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of the team.