

DINNER MENU

2 - course 60 pounds per person

3 - course 75 pounds per person

SNACKS

OUR BREAD

Hendo's butter

To Start...

NATIVE LOBSTER & SALMON RAVIOLO

(10 pounds supplement)

carrot chutney, sea buckthorn gel & bisque

SMOKED HADDOCK TART

smoked bacon & leek compote, Keens cheddar
rarebit & confit egg yolk

BAKED POTATO "RISOTTO"

pickled & caramelised onion, fresh black truffle
& chive custard

WILD SCOTTISH VENISON CARPACCIO

blackberry ketchup, cep mayonnaise, pickled
beetroot, pistachio & bitter chocolate

To Follow...

STONE BASS

salt baked swede, granny smith apple, kale,
smoked dulse seaweed sauce

LOCALLY SHOT PHEASANT

parsnip, chestnut & creamed sprouts,
fondant potato
(*may contain shot)

YUKON GOLD POTATO GNOCCHI

shaved walnut, baked celeriac, chicory &
Cropwell Bishop Stilton sauce

DRY AGED ANGUS FILLET

(15 pounds supplement)

braised ox cheek & roscoff onion tart tatin,
beef dripping potato, parmesan &
watercress

Cheese...

before or after, the choice is yours

3-cheeses - £15

5-cheeses - £20

8-cheeses - £25

To Finish...

MULLED PEAR TERRINE

blackberries, ginger bread ice cream

BULLION CHOCOLATE CREAM

cherry "ice cream", chocolate
crumble & yoghurt sorbet

PRUNE & ARMAGNAC SOUFFLE

clotted cream ice cream &
brown sugar custard



PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY
REQUIREMENTS OR ALLERGIES

PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE
IS ADDED TO ALL FOOD & DRINK