

DINNER MENU



Snacks.

Nocellara Olives | £5. Charcuterie & Pickles | £10.

2 Courses £50 | 3 Courses £60

Starters.

Duck Liver Parfait | Salted Plum | Pickled Shallot | Duck Fat Toast
Jerusalem Artichoke Veloute | Truffle Creme Fraiche | Hazelnuts | Crispy Mushrooms
Venison Tartare | Lovage | Smoked Mayonnaise | Celeriac Crisp | Chilli Crisp
Torched Mackerel | Charred Cucumber | Horseradish Buttermilk | Dill | Sourdough

Main Course - *All served with Potato Terrine & Greens

Cornish Hake | Smoked Butter Sauce | Sea Vegetables | Clams
Baked Potato Gnochhi | Wild Mushrooms | Spenwood | Tarragon
Hampshire Pork Tenderloin | Sticky Cheek | Black Garlic | Sauce Charcutiere
Dunwood Farm Beef Flat Iron | Bone Marrow & Parsley Butter | Watercress | Beef Sauce
*Upgrade to a Cote De Boeuf (800g for 2) - £20 supplement

Puddings.

Toffee Apple Tartlet | Tonka Bean Mousseline | Streusel Crumble
62% Chocolate & Woodruff Pave | Coffee Caramel | Orange & Mascarpone Ice Cream
Set Caramel Meadowsweet Cream | Brambles | Peppercorn Shortbread | Sea Salt Honeycomb

Dovedale Blue Cheese | Carrot Cake | Ridgways Fresh Honeycomb | Celery Leaf
*Add as additional Course for £9 Supplement

*Our Menus changed frequently depending on the best produce available at the time

*Dietary requirements can be catered for, just inform us at the time of booking