

Set Menu

2 course £28, 3 course £35

STARTERS

Celeriac And Chestnut Soup

Truffle oil, wild mushroom

Scorched Salmon

Lime Soy Glaze, Pickled Papaya, Asian Salmon Tartare

Soy Glazed Pork

Slow Cook Pork Belly, Soy Sauce Glazed, Asian Salad

MAINS

Baked Aubergine

Baked With Harissa Pesto, Butternut Squash Purée, Vegetable Fritter, Roasted Onion, Tomato Salsa £15

Sea Bass

Pan Fried Fillet Of Bass, Potato Spinach Terrine, Prawn Fritter, Roasted Cauliflower, Garlic Spinach, Green Herb Oil, Coconut Bouillabaisse Sauce £24

Cornfed Chicken

Pan Fried Corn Fed Chicken Breast, Leg Ballotine With Chestnut Stuffing, Dauphinois Potato, Roasted Root Vegetables, Jus Gras £18

DESSERTS

Festive Bread And Butter Pudding - Brandy Crème Anglaise, Rum & Raisin Ice Cream £7

Callebaut 70% Dark Chocolate - Cremeux, Mousse, Crumble, Salted Caramel Ice Cream £9

Warm Apple Terrine - Almond Crumble, Caramel Sauce, Toffee Apple Ice Cream £7