

TASTING MENU

15th October | £30pp

BEETROOT MACAROON

WHIPPED GOAT'S CHEESE, PINK PEPPERCORNS

CONFIT RABBIT BON BONS

CELERIAC REMOULADE, ENDIVE

PAN ROAST POLLOCK

CAULIFLOWER, CURRY OIL

BRAISED BEEF CHEEK

RED WINE, SMOKED LARDONS, POMME PURÉE

TOFFEE PEAR MILLE-FEUILLE

CARAMEL CREAM, TOASTED HAZELNUTS

ASK A MEMBER OF STAFF REGARDING A WINE FLIGHT

PLEASE MAKE THE TEAM AWARE OF DIETARY REQUIREMENT 48HRS PRIOR DUE
TO HIGH DEMANDS



TASTING MENU

22nd October | £30pp

CRISPY BRIE
WARM PEPPER AND MANGO CHUTNEY

FRENCH ONION TART
DATE CHUTNEY

SMOKED HADDOCK FISHCAKE
PEA AND CHILLI SALSA, SOY AND SESAME
DRESSED FRISÉE

CHICKEN BREAST
MUSHROOM AND TRUFFLE MOUSSE, FONDANT
POTATO, CONFIT LEEK, THYME BUTTER SAUCE

CHOCOLATE MOUSSE
CHOCOLATE SOIL, TEMPERED SHARDS

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TASTING MENU

5th November | £30pp

TOMATO CUSTARD
BASIL CRACKER

HISPI CABBAGE
HERB CRUMB, SPLIT DILL CREAM

HAKE FILLET
PINE ROAST COURGETTE, SAUCE PESTO

STEAK FRITES
CAFÉ DE PARIS BUTTER, WATERCRESS

TARTE AU CITRON
CRÈME DE CASSIS SORBET

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