



Dinner Menu

4 September to 25 October 2019

Starters

Pea panna cotta, mint sorbet, pea puree, Parma ham shard

Pan-fried cod loin, cucumber salad, mustard, mirin dressing

Mushroom orzo, soya sauce jelly, king oyster mushroom, parsley (v)

Main courses

Seared sea bream, avocado and jalapeno salsa, ribbon carrots, lime

Cider-braised pork belly, red cabbage and caraway seeds, sage potatoes

Spinach, chestnut and blue cheese en-croute, celeriac, port sauce (v)

Desserts

Coconut and mango crème brûlée

Rocky road cheesecake

Mini cheeseboard, fruit chutney, crackers

£17.00 per person for three courses

Please note we are only able to accept cash payment