



## Dinner Menu

£55.00

### Starters

Foie gras, kumquat, streusel

Salmon and beetroot, lemon crème fraiche, dill mayo, cucumber beurre blanc

Pheasant terrine, honey soy dressing, pickled mushrooms

Artichoke soup, pickled artichoke, artichoke crisp, tofu

### Mains

Roasted Mallard breast, pakchoi, roasted carrots, lime jus

Braised beef, braised cabbage, pomme puree, celeriac

Winter Vegetable wellington, green vegetables, butternut puree

Fillet steak, chips, seasonal vegetables, red wine jus +£10

\*Lemon sole meunière, crushed potatoes, seasonal vegetables, champagne sauce+£10

### Desserts

Carrot cake, cream cheese, blood orange

Chocolate and passionfruit mousse, hazelnut monte and mango sorbet

Pistachio cream bruleè, mixed berries, vanilla ice cream

Devonshire cheeses, candied walnuts, quince and chutney

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Coffee, tea, infusions and petits fours £3.75