

Dinner Menu - December 2018

Negroni

Martini Rosso, Sipsmith Gin, Campari, Orange 6.50

Aperol Spritz

Aperol, Prosecco, Soda, Lemon 6.50

Starters

Roast Parsnip Soup, Honey & Thyme Infusion, Croutons (V) 6.00

Seasonal Cured Salmon, Pickled Fennel, Lemon & Cardamom Vinaigrette 7.00

Chicken Liver Parfait. Pickled Plum Compote, Dressed Leaves, Rosemary Scented Toasted Sourdough 6.75

Ashlyn Goats Cheese, Cranberry, Walnuts, Orange & Clove Vinaigrette (V) 6.50

Seared Scallops, Orange & Tarragon Puree, Cardamom Cream 9.00

Confit Duck & Plum Brik Pastry Spring Roll, Sweet Chilli, Dressed Leaves 7.50

Mains

Lemon Crumbed Sole, Buttered Baked Potato Mash, Crunchy Greens, Carrot Puree, Sherry Jus 17.00

Pan Fried Sea Bass, Lemon & Parsley Orsotto, Rataouille, Lemon & Thyme Vinaigrette, Kale Crisps 18.00

Roast Butternut Squash & Sage Risotto, Potato Crisps (V) Parmesan (NV) 16.50

Roast Beetroot & Cumin Fondant, Polenta Chips, Butternut Squash Puree
Carrot & Courgette, Celeriac & Lemon Sauce (V) 16.50

Mortimer Forest Venison Loin, Haunch Bon Bon, Garlic Potato Terrine, Cavallo Nero,
Pickled Beetroot, Elderberry Jus 20.00

Pork Fillet, Prosciutto, Apricot & Apple, Dauphinoise Potato,
Roasted Roots, Cider & Ginger Jus 18.00

Shropshire Beef Fillet, Oxtail Bon Bon, Celeriac & Potato Dauphinoise, Kale, Roast Carrots, Parsley & Garlic Jus 25.00

