

November Specials

SMALL PLATES

Textures of Beetroot & Goats Cheese- Beetroot Carpaccio, Gel, Crisps, Whipped Goats Cheese Mousse, Truffle Honey, Microherbs [V]

Chicken Liver Parfait, Cranberry Gel, Bacon Jam, Focaccia Crisps [GFA]

Crab & Prawn Ravioli, Dill Butter Sauce, Samphire

LARGE PLATES

Lamb 3 Ways, Slow Cooked Shoulder, Crispy Lamb Bon Bons, Seared Lamb Chop, Dauphinoise Potatoes, Onion Tarte Tatin, Pea Puree, Spinach Sponge, Minted Jus

Slow Cooked Cottage Pie, Clotted Cream Mash, Roasted Seasonal Vegetables [GF]

Fisherman's Platter, Pan Fried Atlantic Cod, Seared Sea Bream, Tiger Prawns, White Wine & Mussel Cream Sauce, Herbed New Potatoes, Buttered Samphire [GF]

Classic Beef Wellington, Garlic Pomme Puree, Roasted Carrots & Parsnips, Red Wine Jus (please allow 20 minutes for Medium)

Beetroot & Onion Tarte Tatin, Celeriac Fondant, Kale, Roast Potatoes, Walnut Brittle [VE]

DESSERTS

Cheese Selection, (cheeses TBD) blue, a brie and a cheddar, Homemade Grape Chutney, Celery, Apple, Biscuits for Cheese [V]

Treacle Tart, Clotted Cream Ice Cream [V]

Winter Pavlova, Berry Compote, Coconut Cream [ve]

Profiteroles, Chantilly Cream, Dark Chocolate, Fresh Berries [V]