

Spring Fixed Price Menu

Available:

Wednesday – Saturday Lunch

2 Course £21.00

3 Course £28.00

Wednesday – Friday Dinner

2 Course £25.00

3 Course £32.00

Spiced Sweet Potato Soup, Mint Yoghurt, Onion Bhaji (v)

Cornish Crab Cake, Confit Lemon, Brown Crab Mayonnaise, Pickled Fennel, Apple, Dill

Confit Duck & Pink Peppercorn Terrine, Duck Liver Parfait, Blackberries,
Gingerbread Crisp

Butternut Squash, Spinach & Pine Nut Raviolo, Parmesan Veloute, Black Garlic
Emulsion, Toasted Seeds (v)

Hake, Cider Braised Leeks, Saffron Potatoes, Mussels, Chowder, Potato Crisps

Pork Fillet (served slightly pink), Rosemary & Olive Polenta, Burnt Apple, Stuffed
Shallot, Pork Roti

Blade of Beef, Boulangere Potato Terrine, Balsamic Roasted Red Onion, Cauliflower
Puree, Crispy Cabbage, Braised Carrot, Crispy Onions, Thyme Jus
(£4 supplement lunch, £2 supplement dinner)

Cep Risotto, Crispy Egg, Tenderstem Broccoli, Chargrilled Ceps, Mushroom Crumb,
Parmesan (v)

Caramelised Banana Crème Brulee, Toffee Ice Cream, Cashew Nut Brittle (vegan)

Chocolate Salted Caramel Mousse, Toasted Marshmallow, White Chocolate Aero,
Chocolate Crumb

Selection of Five World Cheeses, Chutney & Biscuits
(£5 Supplement)

Please Inform Your Server if you have Any Dietary Requirements

Please Be Aware Some of Our Dishes May Contain Lead Shot

A Discretionary 12.5% Service Charge Will Be Added To All Bills- Thank You

Starter Course

Spiced Sweet Potato Soup (v) 7.00

Mint Yoghurt, Onion Bhaji

Seared Scallops 16.00

Slow Roast Pork Cheek, Chorizo Jam, Pear, Dashji, Sea Purslane

Cornish Crab Cake 7.00

Confit Lemon, Brown Crab Mayonnaise, Pickled Fennel, Apple, Dill

Salmon Tartare 10.00

Heirloom Beets, Apple, Lime, Toasted Coconut, Coconut Yoghurt

Teriyaki Wood Pigeon 11.00

Celeriac, Radicchio, Quince, Grain Granola, Pickled Shallots

Confit Duck & Pink Peppercorn Terrine 7.00

Duck Liver Parfait, Blackberries, Gingerbread Crisp

Butternut Squash, Spinach & Pine Nut Raviolo (v) 9.50

Parmesan Veloute, Black Garlic Emulsion, Toasted Seeds

Crispy Spiced Chickpea (vegan) 8.50

Roasted Sweet Potato, Pumpkin Pesto, Harissa, Tenderstem

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Main Course

Sea Bass 23.00

Cider Braised Leeks, Saffron Potatoes, Mussels, Crab Croquette, Chowder, Potato Crisps

Turbot 27.00

Salt Baked Celeriac, Crispy Chicken Skin, Chanterelle Mushrooms, Pancetta,
Pearl Barley, Smoked Eel

Duck Breast (served pink) 24.00

Sweet Potato, Thai Basil, Pineapple, Pak Choi, Coconut, Red Thai Curry

Pork Fillet (served slightly pink) 22.00

Rosemary & Olive Polenta, Burnt Apple, Stuffed Shallot, Pork Roti

Derbyshire Fillet of Beef 29.50

or Blade of Beef 22.00

Boulangere Potato Terrine, Balsamic Roasted Red Onion, Cauliflower Puree, Crispy
Cabbage, Braised Carrot, Crispy Onions, Thyme Jus

16oz Ribeye 32.00

Sun Dried Tomatoes, Mushroom Ketchup, Shiitake Mushrooms, Parmesan Chip,
Bearnaise,
Red Wine Jus

Roasted Cauliflower (vegan) 18.00

Capers, Shallots, Raisin Puree, Smoked Almond Pesto, Cauliflower Cous Cous

Cep Risotto (v) 18.00

Crispy Egg, Tenderstem Broccoli, Chargrilled Ceps, Mushroom Crumb, Parmesan

Side Dishes 5.00 Each

Whipped Potatoes, Chive Oil | Triple Cooked Chips | Seasonal Greens
Heritage Tomato, Red Onion & Mozzarella Salad | Mini Caesar Salad

Dessert Course

Treacle Tart (v) 9.50
Poached Pear, Ginger Ice Cream, Pear Crisps

Chocolate Salted Caramel Mousse 7.00
Toasted Marshmallow, White Chocolate Aero, Chocolate Crumb

Clotted Cream Rice Pudding (v) 8.00
Caramelised Pineapple, Jamaican Gingerbread Ice Cream, Lime

Mango Pannacotta 9.00
Black Sesame, Coconut, White Chocolate, Meringue

Caramelised Banana Crème Brûlée (vegan) 8.00
Toffee Ice Cream, Cashew Nut Brittle

Assiette of Desserts for Two 20.00
Chef's Selection of Desserts

Selection of Five World Cheeses 15.00
Chutney & Biscuits

A flight of three of our sweet wines, served as a trio of 25ml measures 8.50
2009 Muscat de Beaumes de Venise, 2010 Vin Santo & N.V. Triana, Pedro Ximénez

A flight of all three of our Ports, served as a trio of 25ml measures 11.00
N.V. Barros, Ruby, 2005 Vintage, Silval & 2004 Colheita, Dirk Niepoort

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