

Winter Menu

Starters

- Spiced & Pickled Pumpkin *with Burrata, Winter Leaves and Hazelnuts (v)*
- Carpaccio of Beef *with Porcini & Truffle Mayonnaise, Rocket, Parmesan, Crispy fried breadcrumbs*
- Rope Hung Smoked Salmon, *Herb Oil, Buckwheat Blinis, Horseradish Crème Fraiche, Lemon*
- Crab Rarebit *on Sourdough topped with Urfa Chilli flakes and Prawn Oil*
- Ham Hock *with Mango and Plum Wine Dressing & Spiced Pecans*
- Wild Mushroom Arancini, *Treviso, Truffle Honey Parmesan and Toasted Hazelnuts (v)*
- Roast Romanesco, *Ricotta, Toasted Lemon and Chilli Breadcrumbs (v)*

Mains

- Seared Venison Loin, *Carrot & Miso Puree, Seasonal Greens & Bone Marrow Jus*
- Slow Roast Pork Belly *with Honey Roast Parsnips & Heritage Carrots, Creamy Mash, Apple & Fennel Chutney*
- Crisp Chicken Supremes *with Tahini, Orange and Soy Dressing, Steamed Spinach*
- Roasted Squash & *Spiced Cous Cous*
- Sesame Roast Halibut *with Szechuan Aubergine & Winter Ginger Greens*
- Crispy fried Jerusalem Artichokes *on Creamy White Beans, Kale Crisps & Salsa Verde (v)*
- Middle Rare Fillet of Beef, *Crisp Roast Duck Fat Potatoes, Miso Butter Roasted Onions, Bone Marrow, Purple Sprouting Broccoli with Anchovy Salsa*
- Black Truffle Mac n Cheese *made with Aged Comte and Montgomery Cheddar (v)*

Puddings

- Muscovado Meringues *with Coffee Cream*
- Sesame Pannacotta *with Salted Pistachio Praline*
- Orange and Almond Cake *with Pomegranate and Greek Yogurt*
- Cheese Board, Fig Wheel & Peter's Yard Biscuits
- Sticky Toffee Pudding *with Miso Caramel Sauce*
- Mango Fool *and Cardamom Biscuits*