



Fine Dine Menu

Starters

Glazed Yorkshire Belly Pork

Roast Chicory, Spiced Pear & Parsnip Pureé, Puff Crackling

Asparagus Spears

Poached Hens Egg, Hollandaise Sauce, Garlic & Herb Roast Cherry Tomatoes

Smoked Salmon Roulade

Pickled Heritage Vegetables, Hering Roe, Saffron Emulsion

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Main

Sous-Vide Sirloin

Slow Roast Ox Cheek, Dauphinoise Potatoes, Braised Fennel, Celeriac Pureé, Rich Jus

Chicken Ballotine

Pancetta, Chestnut & Wild Mushroom Farce, Confit Leg, Beetroot Puree, Fondant Potato, Rich Jus

Baked Halibut

Braised Leeks, Samphire, Scallop & Crayfish Velouté, Dill Oil, Crushed New Potatoes

Wild Mushroom & Leek Pathivier

Celeriac Fondant, Potato Pavé, Artichoke Pureé, Baby Vegetables, Mushroom Jus

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Dessert

Custard Tart

Rhubarb Compot, Ginger Ice Cream

Sticky Toffee Pudding

Caramel Sauce, Vanilla Ice Cream

Cheese & Biscuits

Celery, Grapes & House Chutney

All dishes are dietary adaptable.