

September Menu & MFDF

Market Soup (v)

Pressed Yorkshire Duck, poached pear, wasabi emulsion, radish

Butternut Squash Arancini, pepper coulis, pumpkin seed, parmesan (v)

Smoked Halibut, sweetcorn, scorched peach, watercress, cucumber

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Roasted Fillet of Hake, sorrel potato, fennel, beetroot glaze

Red wine braised Ox Cheek, parsley mash potato, beans, horseradish foam

Pan Seared Fillet of Sea Bream, carrot & courgette Spaghetti, mussels, bouillabaisse

Wild Mushroom Lasagne, celeriac puree, turnip crisps, rosemary oil (v)

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Peach Mousse, Honey, Cream, white Chocolate

Grape, blackcurrant & Raspberry Jelly, Granny smith sorbet, hazelnut granola

Selection of county cheese with traditional compliments

Ice Cream and Sorbet Selection