

Sample menu

STARDEAL MENU

3 COURSE MEAL WITH A GLASS OF PROSECCO 29

FOR THE TABLE

Homemade soda bread & salted butter | Gordal olives | sea salt & pepper almonds 3.25

STARTER

Confit sea trout, horseradish, crème fraiche, cucumber

Wild mushroom gnocchi, celeriac puree, crispy sage

Lamb Scotch broth, pearl barley

MAIN

Roasted Gressingham duck breast, charred onion, leek, parsnip

Seared stone bass, mussel chowder, sea vegetables, parsley oil

Pan-roasted butternut squash, kale, wild mushroom, red cabbage puree, chestnut

PUDDING

Chocolate and orange marquise, toasted hazelnut

Apple, blackberry, honey nut crumble

Pineapple tarte tatin, star anise chili, tonka bean ice-cream

ROOTS, TUBERS & LETTUCES

Honey roast carrot, parsnip 4

Green & herb salad, house dressing 4

Duck fat roast potato 4.5

Sprouts, chestnut pancetta 4.5

Allergens available on request.

Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.

A discretionary 12.5% service charge will be added to your bill.

Allan Jenkins Photography

Limited Edition prints by Welsh photographer **Allan Jenkins**

His new series of Still Life is a celebration of food and making the ordinary look extraordinary.

www.allanjenkins.com