

3 Course Set Dinner Menu

3 Courses & a Glass of Sparkling Wine - £34pp

(Wed-Sunday)

Starters

Vodka Cured Salmon, Pickled Beetroot, Caviar, Fresh Horseradish

Baked Goats Cheese Tart, Beetroot, Fig, Sweet Peppers (v)

Rabbit Roulade, Beetroot Butter, Gooseberry Jam, Crostini

Butternut & Sweet Potato Terrine, Peas, Coriander Oil (vegan)

Main Plates

Spinach & Ricotta Ravioli, Parmesan, Fresh Black Truffle, Egg Yolk (v)

Roasted Root Veg Brunoise (vegan)

Pan Fried Duck Breast, Spring Onion Mash, Glazed Carrot, Port Jus

Hake Fillet, Chorizo, Sautéed Potatoes, Lemon Beurre Noisette

Desserts

Baked Cherry Frangipane, Vanilla Custard

Salted Caramel New York Cheesecake

Raspberry & Gooseberry Sorbet