



Set menu

Two courses £22.5

Three courses £26.5

Starters

Veloute of wild mushrooms with Parmesan parmentiers

Potted smoked and poached salmon with capers and lemon,
dill pickled cucumber and shellfish dressing

Crispy ham hock with celeriac remoulade, pickled vegetables and
hazelnut dressing

Salad of ginger-marinated slow roasted pumpkin and toasted
buckwheat salad with rosemary goats cheese and
black garlic dressing(V)

Mains

Seared fillet of sea bass with saffron potatoes,
purple sprouting broccoli, almond and anchovy pesto

Roasted breast of Guinea fowl, crouton with liver pate
Crushed Jerusalem artichokes, ruby chard and roasting juices

Seared calves liver and crispy bacon with creamed potato and
raspberry vinegar jus

Risotto of Sharpham Park spelt, cep and celeriac with
roasted chestnuts and Parmesan crisps

Dessert

Chef's dessert of the day

Vanilla panna cotta with roasted seasonal fruits and
almond Florentines

Selection of 3 French and English farm house cheeses