



## Table d'hôte menu

### Starters

Creamed leek and potato soup, salt cod brandade and croutons  
Braised pork croquette, celeriac remoulade and apple salad  
Chicken liver parfait, melted onions and golden raisins  
Salt baked and pickled beetroots, honeyed seeds and buttermilk

### Main Courses

Charred celeriac, shitake puree, celery, apple, hazelnut and stilton  
Pan fried bream, salsify, sweetcorn, mushrooms and mussels  
Serrano ham wrapped pork fillet, braised belly, Roscoff onion, quince and sage  
Roasted duck breast, damsons, cabbage, carrots and port sauce  
Roasted fillet of beef, braised short rib, mushrooms, celeriac and red wine sauce  
**(£5 supplement)**

### Sides (£3.50 each)

Braised red cabbage  
Stealth fries  
Creamed potatoes  
Kohlrabi gratin

### Desserts

Lemon mousse, blackberry, apple and meringues  
Damson Bakewell tart with vanilla ice cream  
Black forest soufflé and clotted cream ice cream  
Selection of cheeses, homemade chutney and crackers  
**(£2.50 Supplement)**

**2 courses for £29.50 or 3 courses for £35.00**

*We are all working differently to what we are used to in order to keep us all safe. Please bear with us if service is a little slower than usual.*

*An optional gratuity of 10% will be added to your bill. All gratuities go directly to all staff.*

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance.  
Fish dishes may contain bones. Menu subject to availability / change