



Menu

Seared scallops, smoked black pudding, leek and potato cream

Butternut squash and roasted garlic soup with vintage cheddar toastie

Local game terrine, house chutney seasonal leaves & sourdough melba toast

**Braised beef cheek, truffle mash, red wine salsify, buttered black cabbage and
crispy onions**

Wild seabass, local paella, saffron aioli and preserved lemon

Grilled pumpkin and auberge, spiced cous cous, feta, tahini and pomegranate

Caramelized white chocolate tart with raspberry sorbet

Malted milk panna cotta, dark chocolate crèmeux and peanut brittle

Sticky toffee pudding and toffee sauce

£35.00 per head