

Winter Menu

Three courses - £35.00 per person

Starters

Black Bomber Cheese Custard
pickled apple, linseed, raisin vinaigrette

Confit Chicken Terrine
leek ash mayonnaise, green beans, truffle vinaigrette

Sea Trout
warm tartare sauce, sea purslane, marinated trout roe

Mains

Pork Loin
apple sauce, tenderstem broccoli, pork jus

Poached Cod
caramelised cauliflower, hen of the woods, cumin sauce

Pumpkin Risotto
sage, toasted seeds, chestnut cream

Desserts

Apple Tatin
vanilla ice cream

Sticky Toffee Pudding
coffee, salted caramel

Perl Las
bara brith, salted butter

*Filter, cappuccino or espresso coffee
served with petit fours ~ £6.00*