

Set Menu | £39

STARTERS

- Roasted butternut & sage soup, spiced crème fraîche
- Fivemiletown goat's cheese mousse, salsify, poached cranberries & ginger bread
- White Park beef rillettes, pickled plums, cocoa nibs & sourdough

MAINS

- Pan-fried fillet of cod, crushed sweet potato, chestnuts & purple sprouting broccoli
- Salt marsh lamb, wild mushrooms, chervil root, hazelnut hummus, sheep's yoghurt
- Smoked cauliflower, truffle potatoes, black cabbage & glazed shallots

PUDDINGS

- Spiced Valrhona chocolate mousse, blackberries, sour cream
- Sticky malt & date pudding, roasted pear, fig ice cream
- Baked egg custard, soft goats cheese, honey walnuts, slow baked quince

Set Menu 2 £46

STARTERS

- Roasted butternut & sage soup, spiced crème fraîche
- Fivemiletown goat's cheese mousse, salsify, poached cranberries & ginger bread
- White Park beef rillettes, pickled plums, cocoa nibs & sourdough
- Devon crab, celeriac, Granny Smith puree & juniper marinated blackberries

MAINS

- Pan-fried fillet of cod, crushed sweet potato, chestnuts & purple sprouting broccoli
- Smoked cauliflower, truffle potatoes, black cabbage & glazed shallots
- Millers of Speyside beef sirloin, bone marrow mash, Jerusalem artichokes & kale
- Salt marsh lamb, wild mushrooms, chervil root, hazelnut hummus, sheep's yoghurt

PUDDINGS

- Spiced Valrhona chocolate mousse, blackberries, sour cream
- Sticky malt & date pudding, roasted pear, fig ice cream
- Baked egg custard, soft goats cheese, honey walnuts, slow baked quince

Sunday Set Menu £38

STARTERS

Roasted butternut & sage soup, spiced crème fraîche

Fivemiletown goat's cheese mousse, salsify, poached cranberries & ginger bread

White Park beef rillettes, pickled plums, cocoa nibs & sourdough

MAINS

Millers of Speyside dry-aged beef sirloin

Salt marsh lamb

Middle White pork

Served with traditional trimmings & seasonal vegetables

PUDDINGS

Spiced Valrhona chocolate mousse, blackberries, sour cream

Sticky malt & date pudding, roasted pear, fig ice cream

Baked egg custard, soft goats cheese, honey walnuts, slow baked quince

Set Menu 2 £46

STARTERS

- Roasted butternut & sage soup, spiced crème fraîche
- Fivemiletown goat's cheese mousse, salsify, poached cranberries & ginger bread
- Devon crab, celeriac, Granny Smith puree & juniper marinated blackberries
- Rabbit scotch egg, coronation dressing

MAINS

- Lyme Bay Market fish
- Castlemead chicken breast, glazed shallot, cauliflower, sautéed wild mushrooms
- Cardington grass-fed rib fillet, watercress, bone marrow Hollandaise, truffle & parmesan fries
- Roasted Jerusalem artichokes, crushed sweet potato, charred broccoli, Wiltshire truffle

PUDDINGS

- Spiced Valrhona chocolate mousse, blackberries, sour cream
- Sticky toffee pudding, malt butterscotch, roasted pear, ginger ice cream
- Bramley apple pie, salted caramel, pecans, vanilla ice cream

Sunday Set Menu £38

STARTERS

Roasted butternut & sage soup, spiced crème fraîche

Fivemiletown goat's cheese mousse, salsify, poached cranberries & ginger bread

Rabbit scotch egg, coronation dressing

MAINS

Millers of Speyside dry-aged beef sirloin

Salt marsh lamb

Middle White pork

Served with traditional trimmings & seasonal vegetables

PUDDINGS

Spiced Valrhona chocolate mousse, blackberries, sour cream

Sticky toffee pudding, malt butterscotch, roasted pear, ginger ice cream

Bramley apple pie, salted caramel, pecans, vanilla ice cream