

## Starters

Roasted Butternut Squash and Parmesan Soup with Crispy Sage Leaves  
and Parmesan Crisp (V)

Warm Home Oak Smoked Salmon with Poached Salmon Rilette, Beetroot Dressing,  
Sesame Tuile and Crispy Capers

Pressed Pan Seared Wood Pigeon and Wild Mushroom Terrine  
with Celeriac Remoulade

Buffalo Mozzarella with Roquette, Roasted Hazelnut, French Beans  
and Beetroot Salad (V)

Squid Ink and Parmesan Risotto with Beer Battered Baby Squid Rings  
and Garlic Cream

Ballontine of Rabbit and Black Pudding Wrapped in Prosciutto Ham  
with Salad Niçoise

Crispy Crumbled Hand Dived Scottish Scallops with Cauliflower Purée,  
Spiced Pork Belly, Artichoke and Pea Shoots  
(£2.00 Supplement)

(V) Denotes Vegetarian

We would request that all mobile phones are turned off  
whilst in the dining room.

## **Main Courses**

Fried Aubergine Slices with Fresh Tomato Salsa Glazed with Blue Cheese  
and Grilled Ciabatta and Smoked Baby Tomatoes (V)

Spinach Chestnut and Ricotta Ravioli, Sautéed Cep, Mushroom Sauce  
and Spaghetti of Vegetables (V)

Steamed Cod with Pine Nut and Parsley Crumb, Chilled Red Pepper Mousse  
and Garlic French Beans

Roasted Fillet of Sea Bass with White Bean and Vanilla Purée, Fried Goats  
Cheese Tortellini and Scallop Velouté

Roasted Breast of Gressingham Duck with Caramelized Fig, Savoy Cabbage with  
Confit Duck, Carrot and Pine Nut Cannelloni

Braised Venison Bourguignon with Baby Onions, Bacon, Wholegrain Mustard  
Mashed Potato and Red Wine Jus

Roasted Rump of Lamb with Olive Potato Cake, Smoked Baby Plum Tomatoes,  
Green Bean and Goats Cheese Salad

**Head Chef:** Russell Williams

Three Courses: Forty Six Pounds

## DESSERTS

Tulip of Fresh Fruits with Vanilla Pod Ice Cream  
*Suggested Wine: VAT5, Botrylis Semillion, 2005*  
*£8.00 per Glass*

Baked Fig and Frangipane Galette with Spiced Honey and Clotted Cream  
Please Allow Fifteen Minutes  
*Suggested Wine: Rietvallei Muscadel, 2004*  
*£8.00 per Glass*

Warm Chocolate Fondant with Vanilla Anglaise  
*Suggested Wine: Banyuls, Mas Cornet, 2002*  
*£8.00 per Glass*

Apple, Blackberry and Pecan Crumble with Honey Ice Cream and Pear Fool  
*Suggested Wine: Ice Wine, Oak Aged, 2007*  
*£13.50 per Glass*

A Selection of British Cheeses  
*Suggested Wine: Taylors LBV Port 2001 £8.00 per Glass*  
*OR*  
*Maury, Mas Lavail, 2007 £8.00 per Glass*

An additional course of Cheese may be requested before or after Dessert at a supplement price of £10.50.

Coffee and Homemade Fudge £4.25 per person