

Menu

refined
DINING RESTAURANT

Thursday Evening 13th January & 20th January 2022
Gourmet

Charred Mackerel

Mackerel tartare, spiced barbequed aubergine, yoghurt & pickled vegetables

(v) Leek, Potato & Apple Velouté

Pan-fried Pigeon Breasts

Beets, barley, sweetcorn & bacon popcorn

Juniper & Herb Beef Carpaccio

Pickled shallots, pear & parmesan mayonnaise

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Slow Braised Venison & Wild Mushroom Pudding

Smoked pomme puree & roasted winter roots, red wine, juniper & thyme jus

(v) Mushroom & Chestnut Tart

Parsnip puree, roasted roots, slow cooked burnt onions, parsley & confit garlic pesto

Hake Poached in Red Wine

Bourguignon & pomme puree

Roast Supreme of Chicken

Creamed liquorice infused haricot beans, kale & mixed seed scratchings

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Creamy Rice Pudding


Mulled winter fruit compote & cinnamon shards

Ginger Cake

aromatic poached pear & brown butter ice cream

"Apple Crumble & Custard"

£17.95 3 courses

 denotes suitable for vegetarians " = deconstructed"

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise