

*HC*  
**FIRST COURSE**

**PAN FRIED HAND DIVED SCALLOPS**  
CAULIFLOWER, APPLE, CUMIN FOAM

**OXTAIL CANNELLONI**  
BUTTERNUT SQUASH, SPINACH, TRUFFLE OIL

**SEARED MACKEREL**  
BRAISED BABY GEM, BEETROOT AND PEAR REMOULADE, SARDINE DRESSING

**BALLOTINE OF QUAIL**  
CELERIAC PURÉE, RED WINE SYRUP

**PRESSING OF GUINEA FOWL, HAM AND CABBAGE**  
CHICORY MARMALADE, CRISPY WOODALL'S HAM

**WARM GOATS CHEESE TERRINE**  
LEEKs, PICKLED CHANTERELLES

**RABBIT LOIN, PIG'S TROTTER**  
CHERVIL ROOT PURÉE

*HC*

PLEASE REMEMBER TO TURN OFF MOBILE PHONES OR LEAVE AT RECEPTION

*JKH*  
**MAIN COURSE**

**OVEN ROAST SHORT LOIN OF STEWART LAMBERT'S LAMB**  
BRAISED SHOULDER RAVIOLI, CONFIT SWEDE, SPINACH, LAMB JUS

**ROAST FILLET OF WILD BRILL**  
GNOCCHI, SWISS CHARD, PIED DE MOUTON, MUSHROOM FOAM

**BRAISED BLADE OF BEEF**  
CRUSHED RATTÉ POTATOES, GLAZED CARROTS, SHALLOT PURÉE, RED WINE SAUCE

**POACHED SEA BASS**  
LEEKs, SEVRUGA CAVIAR, SCALLOP AND SHRIMP VELOUTÉ

**SADDLE OF VENISON**  
RED CABBAGE, FONDANT POTATO, BEETROOT AND HORSERADISH PURÉE

**ROAST BREAST OF GOOSNARGH DUCK**  
PARSNIP PURÉE, UMBRIAN LENTILS, CONFIT LEG, KALE, VANILLA JUS

**ARTICHOKE TART**  
CHESTNUT PURÉE, SPINACH, CELERY VELOUTÉ

*JKH*

**DESSERT OR CHEESE**

*JKH*

**THREE COURSES £49.50**  
OUR DISHES MAY CONTAIN NUTS