



# ELEGANT DINING

3 courses £40, 4 courses £50

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## STARTER

Mussel chowder, prawns, smoked bacon & sourdough  
Cured monkfish, Thai dressing, pickled ginger, tapioca cracker, dashi gel  
Winslade black pudding, 63 degree poached egg, sauce gribiche  
Parmesan gnocchi, onion broth, charred shallot, garden herbs (V)  
Seasonal Soup, homemade bread and Netherend Farm butter

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## FISH COURSE

*Please ask your server for today's special*

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## MAIN

Beechridge Farm duck breast, honey & five spice sauce, confit leg, cherry  
Beef fillet, pancetta, parsley emulsion, celeriac remoulade\* £5 supplement  
Free range chicken breast, black garlic, fondant potato, chicken jus  
Potato rosti, watercress, kale, Hen of the Woods mushroom (V)  
Daily specials \*additional supplement may apply, please ask your server for details

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## SIDES

Seasonal vegetables £5.5	Skinny fries £4.5	Seasonal salad £4.5
Truffle Parmesan fries £7	Triple cooked chunky chips £4.5	Heritage tomato salad £5
	Potato rosti, truffle mayo £4.5	

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## DESSERT

Lemon tart, raspberry sorbet, fresh raspberries  
Dark chocolate delice, crème fraîche ice cream, honeycomb  
Mango parfait, exotic fruits, coconut sorbet  
Sticky date pudding, brandy snap basket, maple & walnut ice cream  
A selection of our 3 favourite cheeses, quince, sourdough crackers\* £3 supplement  
Upgrade to 5 cheeses\* £5 supplement

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Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination.