

Classic Menu

STARTERS

Ham Hock Terrine

Parsley, caper and onion salad, marrow butter, toasted sourdough, aioli and mustard dressing

Cured Duck Breast

Duck liver parfait, alfalfa sprout and chicory salad, hazelnut, lime pickle vinaigrette

Beetroot Cured Sea Trout

Aniseed yogurt, candy beetroot crisp, pickled fennel and gooseberry chutney

Confit Salmon

Lemon and dill crème fraîche, bee pollen pickled cucumber and charred kohlrabi

Tarragon and Waterloo Cheese Parfait (V)

Pickled yellow courgette, rhubarb puree, balsamic braised onions, lambs lettuce and crute

Artichoke Crème Brulee Tart (V)

Charred artichoke heart, red pepper miso dressing, pomegranate seed salad and artichoke crisp

Thyme Roasted Butternut Squash and Roscoff Onion Filo Tart (V,V)

Piquillo pepper and red miso sauce, fresh herb oil, caramelised Sunflower seeds

MAIN COURSES

Confit duck leg

Braised red cabbage, creamed potato, roasted parsnip, port glaze

Chicken

Rainbow chard, butternut squash puree, roasted garlic, sherry and cream sauce

Salmon darne

Pickled samphire, charred baby leek, Taramasalata sauce and charlotte potato hash

Slow cooked Beef short rib

Honey and grain mustard pumpkin puree, fondant potato, slow roasted heritage tomatoes with a red wine jus

Saddle of Lamb

Pearl barley and parsnip risotto, rosemary roasted baby carrot, mint glaze

Globe Artichoke Tagine (V)

Chestnut, parsnip and chickpea tagine, charred swede, red quinoa with a carrot and caraway crisp

Spiced Cauliflower Wellington (V)

Smoked aubergine, roasted heritage tomato, rocket oil, pepper and tomato sauce

Hay Baked Celeriac (V,V)

Oyster mushroom, mushroom ketchup, truffle vinaigrette, parsnip puree, toasted whole grain teff

DESSERTS

Fig Bakewell Tart

Vanilla yoghurt and honey roasted fig

Tiramisu

Chocolate sponge, mascarpone cream, coffee and rum syrup

Chestnut Crème Brûlée

White wine poached pear, lemon cashew puree and ginger crumble

Chocolate Mousse

Brownie crumb, caramel sauce, pistachio tuile, orange zest

Ginger Panna Cotta

Poached rhubarb, caramelized white chocolate, orange gel

Banoffee Pie

Salted caramel, bourbon cream, hazelnut crumb, cocoa nib tuile



Contemporary Menu

STARTERS

Venison Tartare

Cured egg yolk, blackberry vinegar, pine and honey oil, mushroom mayonnaise, walnut ketchup

Iberico Croquettes

Ham hock terrine, cider gel, piccalilli

Smoked Duck

Duck liver parfait, green tea infused duck breast, duck skin crumble, mango and cherry glaze

Scallops

Curried cauliflower, golden raisins, wasabi tobiko, dried scallop roe

Cromer Crab

Brown shrimp butter, apple, radish, kohlrabi, pickled mooli

Crispy Duck Egg (v)

Smoked chestnut, shiitake and cacao

Tarragon and Waterloo

Cheese Parfait (v)

Pickled rhubarb, balsamic braised onions

Artichoke Crème Brûlée (v)

Charred artichoke heart, red pepper miso dressing, pomegranate

MAIN COURSES

Aged Beef Strip Loin

Beef cheek fondant, salt baked beetroot, blackberries, chocolate porter sauce

Roasted Goose Breast

Confit leg and cabbage wellington, redcurrant, baby parsnip, chicory and port puree

Chicken and Lobster

Roasted chicken and poached lobster, coconut curry, pea aubergine, polenta rice

Veal Short Loin

Brussels sprouts, horseradish beets, kale, marrowbone croquette, sage jus

Venison Loin and Haunch

Hay baked celeriac, smoked dill oil, chestnut velouté

Arctic Salmon

Braised salsify, kohlrabi puree, rainbow chard, purple potato, pink peppercorn sauce

Spiced Cauliflower Wellington (v)

Roasted heritage tomato, smoked aubergine, rocket oil

Hay Baked Celeriac (v)

Mushroom ketchup, truffle vinaigrette, parsnip puree

DESSERTS

Chocolate Éclair

Hazelnut crumb, espresso jelly, salted caramel ice cream

French Toast

Poached pear, baked white chocolate, yoghurt ice cream

Arctic Roll

Passion fruit parfait, chocolate sponge, mango, coriander

Rum Baba

Rum soaked sponge, poached pineapple, lime, coconut

Chocolate Tart

Bitter chocolate tart, roasted rhubarb, blood orange sorbet, cocoa nib tuile

