



Starters

Parsley Panna Cotta, White Onion Purée, Smoked Bacon Foam

Grilled Octopus, Crab Wonton, Smoked Tomato Fondue, Caper Dressing, Lemon Oil

Celery and Stilton Soup

Mains

Roasted Quail, Mushroom Purée and Baby Boiled Potatoes

Cod in a Red Wine Butter Sauce, Mashed Potato, Glazed Shallots, Salsify

Basil and Tomato Cheese Spätzle, Cream Sauce, Roasted Vegetables

Desserts

Pink Grapefruit and Passion Fruit Tart, Honey Yoghurt Sorbet, Chocolate Sauce

Cointreau Crème Caramel, Candied Ginger Ice Cream, Almond Biscotti

Chocolate and Coffee Fondant, Crème Anglaise, Vanilla Ice Cream

£22.00 per person for 3 courses

£18.00 per person for 2 courses



MENU SUBJECT TO CHANGE AND AVAILABILITY

Please let us know if you have any dietary requirements or allergies before you order



Winner of Restaurant Experience of the Year

