



Winter Dinner Menu

Starters

Leek and truffle tartlet with an artichoke, parsley and tomato salad

Pan fried fillet of jumbo trout with spinach, peanut milk and quail egg

*Pressed organic salmon and crayfish with chlorophyll mayonnaise
and a chive spiked potato salad*

Cucumber and goats cheese salad with beetroot jelly and toasted pumpkin seeds

Honey roast ham and chicken terrine with a split pea puree and warm brioche

Main Course

*Twice baked smoked cheddar soufflé with a tomato and palm heart salad
dressed in avocado oil*

*Pan fried cod fillet with creamed potato, trompets, broad beans,
and salsify with a tomato foam*

Spinach, field mushroom and garlic tart with crisp fried potatoes and micro greens

Slow roast loin of free range pork with garlic, morels and coco bean puree, port wine sauce

Roast breast of Barbary duck with parsnip puree, dauphinoise potato and Madeira sauce

*Char grilled fillet of Hereford beef with an oxtail and potato croquette,
buttered savoy and red onion jam*

Desserts

Vanilla scented pasta ribbons with pistachio sauce and warm chocolate

Steamed citrus sponge pudding with cranberry compote and fresh custard

Almond panacotta with poached apricot and pomegranate jelly

Apple crumble ice cream with toffee sauce and caramelised apple

Shropshire Blue mousse with poached pear and walnut bread

Two Courses £38.00

Three Courses £45.00