



Winter Tasting Menu

Pre starter

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

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

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*Pressed organic salmon with crayfish and chlorophyll oil*

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

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*Montgomery cheddar with a golden raisin puree and local biscuits*

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Lemon posset

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*Almond panacotta with poached rhubarb and pomegranate jelly*

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Coffee and homemade treats (£3.00 supplement)

Eight courses £55.00

*The tasting menu must be ordered by the entire table.
A vegetarian tasting menu is available on request.*