



**Sunday 5th November**



**Pea**

Pea Soup, Serrano Ham, Mint Oil

**Salmon**

Maple & Fennel Cured Salmon, Crème Fraiche  
Caviar, Parsley

**Rabbit Leg Ballotine**

Black Pudding puree, Pickled Carrots, Crunchy Grains

**Salt Cod Brandade**

Isle of Wight Tomatoes, Squid Ink Cracker, Lemon Puree



**Beef**

Roast Herefordshire Beef, Duck Fat Roast Potatoes  
Buttered Swede & Carrot, Yorkshire Pudding and Red Wine Gravy

**Celeriac**

Celeriac Risotto, Parsley, Fresh Truffle

**Bream**

Pan Fried Sea Bream  
Crushed New Potatoes, Chorizo, Chives and Champagne Butter Sauce

**Pork**

Roast Pork Loin, Duck Fat Roast Potatoes, Apple Sauce, Red Wine Gravy



## **Desserts**

### **Chocolate**

Berry and Croissant Pudding, Chocolate Ice Cream

### **Sticky Toffee Pudding**

Butterscotch Sauce, Vanilla Ice Cream

### **Peach**

Yoghurt Pannacotta, Peach Sorbet, Champagne Gel

### **Cheese**

Forge Cottage Apple and Plum Chutney

Homemade Biscuits, Quince, Apple

(£5.00 Supplement)

Three Courses – £34.50 per person

Two Courses - £29.50 Per Person

Price includes coffee and petit fours

A discretionary 10% Service Charge will be added to your bill