

Menu

£25.00 three courses inc. vat

oak smoked salmon with salmon rilletes, prawns,
cucumber & lemon dressing

twice baked soufflé of mature cheddar with gruyere,
cream & spring onions

charcuterie plate – Italian parma ham, milano salami &
smoked duck breast, wild rocket & parmesan

fillet of seabream, ratatouille, basil & tomato
saffron potatoes

honey glazed confit of gressingham duck,
creamed savoy cabbage, chantanay carrots, fondant potato
and a port reduction

medallions of pork with black pudding, apples, creamed
potato and an aged cider sauce

caramelised lemon tart with a sorbet of raspberries

sticky toffee pudding, toffee sauce & vanilla ice cream

caramel parfait, apple sorbet and shortbread

colombian infused coffee with chocolate truffles £3.50

an optional gratuity of 10% will be added to your final bill