

Sample A la Carte Menu

Snacks

- Handcrafted bread served with homebread butter £5.00
Olives and Parmesan £3.50
Beer battered anchovies served with tartar sauce £3.00
Black pudding scotch egg served with burnt apple purée. £4.00

To Start

- Mi-cuit salmon served with compressed apple, hung yogurt, beetroot, anuga caviar with apple and yuzu gel £9.00
- Leek, potato and sweet pea soup served with slow cooked duck egg, pea, broad beans and croutons £8.00
- Chicken and leek terrine served with black pudding crumb, house pickles, Parma ham with burnt apple purée and toasted brioche £8.00
- Heritage tomatoes served with burrata cheese, Ver jus compressed watermelon, tomato jelly, leek ash, watermelon gel £8.00
- Slow braised pork cheek served with celeriac spelt 'risotto', compressed apple, paprika pork puff and red wine jus £9.00

To Follow

- Pan fried Creedy carver duck breast served with duck liver parfait tartlet, parsnip and miso purée, pickled radish with a radicchio and hispi cabbage and ponzu glaze £25.00
- Market fish served with herb coated king prawn, creamy mash, braised fennel, baby fennel caramelised cauliflower puree and shellfish bisque £MP
- Darts Farm 28 Day aged Fillet served with potato fondant, braised beef cigar, mushroom and black garlic purée with crispy shallot rings and red wine jus £33.00
- Parma ham-wrapped cod served with brown shrimp and mussels white wine sauce with dressed crab and new potatoes £22.00
- Butternut squash and comte cheese pithivier served with butternut squash purée, new potatoes and tender stem broccoli £17.00

Sides

Triple cooked chips £4.00

Tender stem broccoli £3.00

Buttered roasted new potatoes £4.00

To Finish

Caramelised white chocolate mousse served with macerated strawberries, strawberry gel, elderflower foam, strawberry jelly and caramelised white chocolate £9.00

Chocolate delice served with peanut butter parfait, peanut butter purée, crystallised peanuts and yuzu gel £9.00

Honey cake served with creme fresh pannacotta, honeycomb tuile, caramelised banana, vanilla ice cream and honey sauce

Clotted cream and vanilla rice pudding, mango chutney, spiced doughnut, passion fruit sorbet and coconut £8.00

Selection of cheeses served with quince, apple, celery, grapes, chutney and artisan crackers

3 cheeses for £12

5 cheeses for £16