

Winter Menu

2 COURSE SET MENU **250**
3 COURSE SET MENU **300**

To Start

MUSSELS

Chorizo, Garlic, Chilli & Piccolo Tomato

SARDINES

Toasted Ciabatta, Olive Oil, Lemon, Garlic, Parsley & Chilli

SPICY CHICKEN LIVERS

Shallots, Garlic, Brandy, Peri-Peri & Tomato

SWEETCORN VELOUTÉ

Truffle Popcorn & Popcorn Shoots

To Follow

GRILLED LINE FISH

Shallots, Garlic, Thyme, Olives, Heirloom Tomatoes, Clams, Baby New Potatoes & Roast Baby Fennel

ROAST CHICKEN

Deboned, Potato Purée, Spinach & Red Wine Jus

OXTAIL

Red Wine Jus, Cauliflower Purée & Crispy Cauliflower Chips

BUTTERNUT RISOTTO

Parmesan, Mascarpone, Burnt Sage Butter & Candied Walnuts

To End

CHOCOLATE TART

Salted Caramel, Brownie, Ganache Hazel Nuts, Cocoa Crumble & Coffee Ice Cream

PANNA COTTA

White Chocolate, Olive Oil Sponge, Strawberries & Lemon Curd

TIRAMISU

Coffee Mousse, Fudge, Coffee Cocoa Crumble & Coffee Ice Cream
