2 Course: £25 3 Course: £30





## <u>Starters</u>

**Citrus cured salmon** Beetroot, crème fraiche, bagel crumb, caviar

> Ham Hock Terrine Guinea fowl, celeriac, pickles, apple

#### Cauliflower cheese croquette

Smoked Winchester cheese, truffle, Pommery mustard

## <u>Mains</u>

Seabass Warm tartare sauce, peas, mussels

**Chicken** Broad beans, Paris brown mushrooms, potato puree, pine nut

### Freekeh risotto

Butternut squash, Tunworth, hazelnut & sage butter

## **Desserts**

**Chocolate delice** Passion fruit, mascarpone ice cream

Bakewell tart Apple, mulled wine gel, honey vanilla mousse

Three cheese selection Homemade chutney and sourdough crackers

# <u>Sides</u>

House salad / Skinny fries / Caesar salad / Honey glazed carrots / Roasted new potatoes £4.00 each Green beans £4.50 / Skinny fries, parmesan & truffle £5.50

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.