

ENTREE

Terrine of Country Chicken – caper berries, pickled baby veg, toast, herbs, mustard foam

(An ode to farm life, rich meaty terrine followed by pickles, capers to reset the palate for another bite, moreish!)

Duck Liver Pate – armagnac prunes, brioche loaf, watercress, hazelnut crumb

(Silky smooth pate combines with 6mth macerated prunes that sing with flavour, brought together by hazelnuts and peppery watercress)

Smoked Salmon – bitter greens, orange, radish, croutons, french vinaigrette.

(One of our chef's favourites, house brined and smoked salmon, sharp fresh flavours, and crunchy croutons)

Seared Skate – fennel, onion confit, turnip hash, caper raison vinaigrette

(Sustainable Skate too often gets overlooked but easily competes with the best, beautifully flaky fish, sweet fennel, hearty hash given a jolt by capers and raisins)

MAIN

French Roast Chicken – mushroom fricassee crepe, pickling onions, broad beans, tarragon jus

(A classic crispy skinned chicken breast with flavours of tarragon and burnt butter, fresh broad beans go alongside sweet onions and earthy mushrooms)

Red Wine Braised Short Rib – truffled potato puree, lardons, parsley, caper salad

(Superb winter comfort food, rich, full of body short ribs, unctuous puree, salty bacon and a sharp salad refreshes your palate)

Seared Sirloin – ox tongue, spinach, peas, carrots, thyme jus

(Medium rare sirloin, crispy tongue, wilted spinach, burst of peas tied together with a beautifully aromatic thyme jus. Worth the risk!)

Slow Roast Lamb Shoulder – cassoulet, parsley, herbed breadcrumbs

(6 hour roasted shoulder, rolled and pressed, the haricot bean cassoulet with chorizo and fennel take this dish from good to greatness)

DESSERT

Chocolate Tart - orange anglaise, cherries

(Decadence at it's pinnacle, bittersweet chocolate, creamy citrus anglaise, pickled cherries)

Brulee – vanilla, spices, pistachio praline

(Who doesn't like vanilla custard with that famous crunch o sugar!)

Citron Tart – spiced syrup, vanilla cream

(Sharp citrus tart with rich cream, a perfect way to finish any of our mains)

