

AUTUMN DINNER MENU

1ST NOVEMBER 2024

TO START

(choose from)

Duo of Charcuterie

Selection of meats with housemade chutney, pickles & olives
served with artisan breads

Scallops

*Served in a spiced coconut broth with cilantro & lime oil,
togarashi & toasted coconut*

Goat's Cheese & Beetroot Tart

Roasted beetroot, fig jam, goat's cheese, lemon thyme vinaigrette
& pumpkin seed pesto

TO CONTINUE

(choose from)

Crispy Pork Belly

Served with cauliflower 3 ways, black pudding & apple

Salmon

Maple glazed salmon with a creamy parmesan risotto

Miso Braised Squash

Served with charred greens, claypot rice & miso & sweetcorn purée

TO CONCLUDE

(choose from)

Sticky Toffee Pudding

served with custard

Affogato

Vanilla ice cream, espresso & chocolate

Cheese Board

Selection of house cheeses & chutney, served with crackers