



**Three Course Menu Sample - from £34pp**

Crispy Salt 'n Pepper Cauliflower Bites, Soy, Chilli + Maple Sauce (Ve, GF)  
Shallot Tarte Tatin, Blue Cheese Mousse, Yuzu Dressed Leaves (V, Ve)  
Duck Breast, Prosciutto + Pork Terrine, Pickled Rhubarb, Pumpnickel Bread + Smalec  
(Rendered Pork Fat Paste) (GFa)  
Salt Cod Brandade, Crisp Leek, Raisins + Capers, Sorrel Emulsion  
Warm Salad of Smoked Chicken, Hedgerow Berries, Frisée + Brunede Kartoffler (Danish  
Caramelised Potatoes), Apple Cider Vinegar Dressing (GF)  
Squid Escabeche, Tapioca + Squid Ink Cracker, Dill Oil (GF)

-

Slow Cooked Dingley Dell Pork Shoulder, Crispy Jersey Royals, Sautéed Greens, Wild  
Mushroom + Black Pudding Crumble, Jus (GF)  
Rare Yarn Hill Beef Fillet, Braised Ox Cheek Tortellini, Rosemary Polenta Cake, Sprout Tops,  
Beetroot Puree + Sauerkraut, Bordelaise Sauce  
Halibut en Papillote, Cockles, Clams + Kimchi, Roasted Romanesco + Noodles  
Crayfish Raviolo, Langoustine Tail, Nettles + Cime Di Rapa, Red Pepper Chutney, Smoked  
Brown Shrimp Butter, Langoustine + Marmite Bisque  
Braised Okra, Lentil + Paprika Cassoulet, Truffled Hispi Cabbage + Toast Wedges (Ve, GFa)  
Roasted Crown Prince Squash Mac 'n Cheese, Parsley Pangrattato + Confit Tomato Salad (V)

-

White Chocolate Pannacotta, Caramelised Pears + Fennel Granola (V, GF)  
Coffee Custard Flan, Pickled Apple + Vanilla Ice Cream  
Warm Caramel Chocolate Fudge Cake, Butterscotch Ice Cream + Hedgerow Berry Compote  
Summer Fruit Pudding, Walnut Torched Meringue, Berry Syrup  
Dark Chocolate Delice, Salted Caramel Sauce + Blackberry Sorbet (Ve)  
Selection of Local Cheeses, Pickles, Compotes + Biscuits (V, GFa)