

AUTUMN MENU

Two Courses £30 Three Courses £38

Dining Price Includes Admission

Duo White & Brown Loaf, Stone Baked Focaccia & Marinated Olives -£3.50

Starters

- SOUP** Soup of the Day (V)
FISH Gin Cured Salmon, Beetroot Crème fraiche, Watercress Salad 7
MEAT Chicken & Pork Terrine, Spiced Apple & Pear Chutney, Petit Salad, Bread Thins
VEGGIE Forest Mushrooms On Sour Dough, Mushroom Ketchup, Oxford Blue Crouton
FISH Cod Fritter, Pomme Anna, Lemon Caper Mayonaise, Pea Foam
VEGAN Warm Winter Salad, With Fennel, Fig, Pickled Walnut, Radichio, Chicory
MEAT Roast Pigeon Breast, Puy Lentil, Cealeric Puree, Straw Fries, Blueberry Jus

Main Courses

- MEAT** Pan Fried Duck Breast, Duck Ham, Butternut Squash, Damson Jam, Pickled Blackberries, Sherry Jus
VEGAN Butternut Squash Pithivier, Parsnip Puree, Honey Figs, Baby Carrots, Baby Turnips
FISH Pan Roasted Hake, Langoustine Bisque, Braised Fennel, Salsify, Pomme Mousseline
MEAT Braised Beef Short Rib, Potato Fondant, Forest Mushrooms, Braised Shallot, Pancetta, Red Wine Jus
FISH Roast Cod, Thai Green Curry, Bok Choy, Baby Corn, Mangetout, Coconut
MEAT 8oz Chargrilled Sirloin "Cooked Your Way", Triple Cooked Chips, Plum Tomato, Field Mushroom, Watercress Salad - £4.95 Supplement for this Dish.
VEGGIE Goats Cheese Gnocchi, Beetroot Puree, Beetroot Textures, Shallot, Chive Oil

Sides - £3.50 Each

- Pomme Frites
 Carrot & Swede Mash
 Battered Onion Rings

- Braised Red Cabbage
 Honey Roasted Veg
 Pear & Walnut Salad

Steak Sauces - £2.50

- Peppercorn Sauce
 Sauce Diane
 Béarnaise Sauce

Desserts

- Warm Chocolate Molten Cake, Salted Peanut Ice-cream
 Apple And Blackberry Parfait, Honeycomb, Chocolate Soil, Sour Cherry Puree
 Sticky Date Pudding, Candied Hazelnuts, Vanilla Chantilly
 Jam House Tiramisu Martini, Mini Chocolate Orange Biscotti
 Selection of Homemade Sorbets
 Selection of Locally Sourced Cheeses with Homemade Chutney, Oat Cakes

