

TO START

SOUP OF THE DAY (v) (ve*) (gf*) (df*)

House focaccia

SMOKED SALMON TERRINE (gf*)

Lemon butter croûtes

GAME PIE

Homemade shortcrust pastry, root vegetables, game jus

RATATOUILLE CARPACCIO (gf) (df) (ve)

Tomato and roasted red pepper fondue

TEMPURA COD CHEEKS (gf*) (df*)

Salt & vinegar parmentier potatoes, pea purée, lemon oil

TO FOLLOW

BEEF BOURGUIGNON (gf*) (df)

Herb dumplings, focaccia

ORZO PASTA & CHICKEN

Skin on chicken thigh, bacon lardons, wild mushrooms, garlic & herb cream

ONION TARTE TATIN (v)

Puff pastry, roasted red onions, whipped cheddar & mascarpone

FISH PIE (gf)

Jacket potato mash, parmesan shavings, crispy kale

BUTTER ROASTED COD LOIN (gf)

Garlic pommes purée, roasted wild mushrooms

LINCOLNSHIRE BEEF (gf) (df*)

Mushroom & spinach duxelles, pommes neuf, roasted cherry tomatoes, peppercorn sauce

SIDES

SWEET POTATO FRIES, rocket, parmesan shavings, truffle oil (gf) (df*) (v) (ve*) | 6.50

HALLOUMI FRIES (gf) | 9

GARLIC & HERB ROAST POTATOES with red currant jus (gf) (df) | 5

GARDEN SALAD (gf) (df) (v) (ve) | 4

POMMES NEUF (gf) (df) | 6

PLEASE ADVISE YOUR WAITING STAFF OF ANY ALLERGENS OR DIETARY REQUIREMENTS

(v) vegetarian | (ve) vegan | (ve*) vegan on request | (gf) gluten free | (gf*) gluten free on request

(df) dairy free | (df*) dairy free on request



TO END

RUM INFUSED PLUM & APPLE TARTE TATIN

Chocolate honeycomb ice cream

TRIPLE CHOCOLATE BROWNIE

Chocolate ganache, vanilla ice cream

STRAWBERRY MILLE-FEUILLE

Macerated strawberries, strawberry shards, candied mint

COFFEE & CREAM CHEESECAKE

Chocolate biscuit base

CHEESEBOARD (gf*)

Selection of 3 cheeses, grain biscuits, grapes, apple, Dower House chutney, salted butter
(£5 supplement)

SELECTION OF ICE CREAMS (df*)

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