

ARW

R A S S E В R 1 Ε

£57.50 PER PERSON

WITH A GLASS OF HATTINGLEY ON ARRIVAL

STARTERS

ROAST CELERIAC, BRAMLEY APPLE & THYME SOUP

sage emmer bread, Cornish sea salt butter (v)

MAPLE GLAZED PORTOBELLO MUSHROOM

tenderstem broccoli & almond purée (ve)

DILL CURED SCOTTISH SALMON

sauce gribiche & Greenwich rye bread

COUNTRY PORK TERRINE pickles & crusty farmhouse bread

GLAZED INNES GOAT'S CHEESE SALAD

candied walnuts & mushroom ketchup (v)

MAINS

ROASTED SEA BREAM wilted spinach, braised fennel & tarragon sauce

SMOKED HADDOCK & SALMON FISHCAKE poached egg, watercress, fine beans & hollandaise

GRILLED DINGLEY DELL PORK CHOP

peas à la Francaise, gremolata

MINT CHOCOLATE DELICE

stracciatella ice cream

GLAZED APPLE TART

vanilla ice cream

CRÈME BRÛLÉE

cherry biscotti

COCONUT PANNA COTTA

DARWIN BEEF BURGER

treacle cured bacon, Monterey Jack cheese, Darwin burger sauce & French fries

ROASTED ROOT VEGETABLE "SHEPHERD'S" PIE olive oil mash & tomato jus (ve)

CONFIT GRESSINGHAM DUCK LEG Toulouse sausage, cassoulet & herb crust

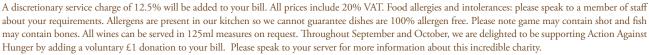
DESSERTS

SELECTION OF BRITISH

ISLES CHEESES damson jelly & artisan biscuits (£3.50 supplement)

NORTHERN BLOC ICE CREAMS & SORBETS

Madagascan vanilla Chocolate and sea salt Roasted strawberry Peppermint chocolate Raspberry and sorrel Sicilian lemon sorbet



(ve) vegan

(v) vegetarian

tropical fruit salsa, coconut shards (ve)

