

# STARTERS

## HOUSE CURED SALMON

buckwheat blini, caviar & lemon crème fraîche

# HAM HOCK & GUINEA FOWL TERRINE

red onion marmalade & toasted sourdough

# KALE & PUMPKIN SALAD (V)

wheat berries, pomegranate & honey roasted chestnuts

#### RED ONION TARTE TATIN (V)

Sharpham brie, walnut & wild rocket

# MAINS

# ROAST STONE BASS FILLET

parsnip purée, curly kale & roasting juices

# ARTICHOKE & RICOTTA GNOCCHI (V)

roasted salisify, baked celeriac & rosemary butter

# ROAST HAUNCH OF VENISON

braised red cabbage, celeriac purée & juniper

## BRAISED LAMB SHANK

piperade, gremolata & black olive jus

# DESSERTS

#### HONEYCOMB CHEESECAKE

poached mango

## CHOCOLATE PAVE

salted caramel ice cream

### LEMON TART

clotted cream & crushed raspberries

## SELECTION OF BRITISH CHEESES

chutney & biscuits



\*menus are subject to change