



Saturday 15<sup>th</sup> April, 2017  
3 courses £35 - 2 courses - £28

Pan-seared scallops, black pudding, pea purée, crispy parma ham  
Venison carpaccio, rocket, parmesan and truffle oil  
Confit duck leg terrine with plum chutney and oatcakes  
Peppered goats cheese mousse, pickled beetroot, balsamic glaze

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Corn-fed chicken breast, fondant potato, braised baby gem, peas with mushroom and thyme cream sauce  
Venison loin, baby vegetables, creamy mash and red wine sauce  
Pan-fried fillet of sea bass, crushed new potatoes, chorizo and spinach with Romesco sauce  
Mediterranean vegetable linguini, tomato ragu and spinach

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Chocolate and honey mousse with fennel biscotti  
Chocolate and coffee cheesecake, toffee sauce and honeycomb ice cream  
Lemon posset, raspberries and home made shortbread  
Selection of cheese with oatcakes

*Please inform your server of any severe allergies*