

SATURDAY GOURMET MENU

Five course dinner 39.95 per person
including chef's snacks and amuse-bouche

TO BEGIN

TERRINE

Terrine of ham hock and chicken, Waldorf salad with treacle loaf
Ce, Gl, M, Mu, SD

BEETROOT v

Beetroot panna cotta, hazelnut, goats' cheese, pickled pear, burnt orange, fennel
pollen
F, M, Nu

ARTICHOKE v

Velouté of Jerusalem artichoke, white beans, crispy quail egg, artichoke crisps, winter
truffle
Ce, Gl, E, M

MACKEREL

Lime cured mackerel, avocado mousse, crab, pink grapefruit, pickled fennel, sea herbs
F, Cr, M, Gl, SD

BLACK PUDDING

Laverstock black pudding, foie gras, soubise purée, compressed apple,
pickled mustard seeds,
crispy onion
Gl, Mu, SD

PIGEON

Pigeon, spiced squash jam, spelt, chicory, blackberries, chestnut granola
Ce, Gl, Nu, SD

HADDOCK

Severn and Wye smoked haddock, leek and potato cake, Black Bomber cheese
rarebit, Poached Legbar hens' yolk
Gl, E, F, M, Mu

MAIN COURSE

DUCK

Duck breast, foie gras, parsnip, pear, pickled walnuts, kale, maple and pink peppercorn
Ce, Gl, Nu, SD

COD

Roast cod, caramelised celeriac, Swiss chard, potted shrimp butter
Ce, Gl, F, Mo, Mu, SD

VENISON

Venison loin, venison faggot, girolles, salt-baked swede, Cavolo Nero, blackberry ketchup, huntsman sauce
Ce, E, Gl, M, Nu, SD

PLAICE

Plaice, crispy oyster, cucumber sauce, smoked herring caviar, charred baby leeks, samphire, potato and tarragon dumplings
Ce, E, F, M, Mo, SD

STEAK

(£5.00 supplement)

Fillet of beef, triple cooked chips, parmesan and truffle, watercress and pickled shallot, crispy Portobello mushroom
Gl, M, Mu, SD

CAULIFLOWER v

Truffled cauliflower, cepe, smoked cheese beignet, charred baby leek, mushroom ketchup
Ce, Gl, E, M

PORK

Pork fillet, cauliflower cheese purée, confit potato, compressed apple, pork shoulder scrumpet, savoy cabbage and bacon
Ce, Gl, E, M, Mu, SD

SIDE ORDERS - 3.25

New potatoes, garden mint butter - Triple cooked chips – French beans and shallots
House salad – Honey and orange glazed Chantenay carrots

DESSERT

LEMON AND HONEY CAKE

Lemon and honey cake, fennel pollen and yoghurt sorbet, lemon curd, almond and honey tuiles

M,E,Nu,Gl

CHOCOLATE SPHERE

White chocolate sphere, chocolate and passion fruit mousse, caramelised banana, coconut ice cream

M,E

CHOCOLATE

Dark chocolate and orange torte, aerated chocolate, orange crème diplomat, chocolate feuilletine, crème fraîche ice cream

M,E,Gl

TERRINE

Pressed apple terrine, chilled vanilla custard, candied walnut and buttermilk ice cream

Gl,E,M,Nu

PANNA COTTA

Rhubarb panna cotta, rhubarb jelly, poached rhubarb, pistachio flap jack, pistachio ice cream

M,Nu,Gl

ICE CREAM v

Selection of ice creams, Belgian waffle, chocolate sauce

Gl, E, M

CHEESE

Selection of cheese served with damson and sloe gin preserve

Ce, Gl, M, SD

DESSERT COCKTAILS

GRASSHOPPER 5.50

Taking its name from its green colour, the Grasshopper combines crème de menthe, crème de cacao, and double cream. Like mint choc-chip ice cream – for grown-ups!!

ESPRESSO MARTINI 7.75

A shot of freshly ground coffee, shaken with Stolichnaya vodka, Kahlua and a splash of vanilla syrup

ALLERGEN Information: Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, Gl- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu- Mustard
V – Suitable for vegetarians

CHEESE SELECTION

TUNWORTH **vegetarian/pasteurised**

Camembert style cheese made in Hampshire. Soft mould ripened cheese with its thick wrinkled rind and sweet flavour.

GOLDEN CROSS **Vegetarian/Unpasteurised**

Made from goat's milk, this zingy, velvety cheese has been made in Sussex since 1984.

LORD OF HUNDREDS **Vegetarian/Unpasteurised**

This modern, hard ewe's cheese is made using Friesland ewes milk and has a nutty flavour with caramel notes

LINCOLNSHIRE POACHER **Unpasteurised**

This cow's milk cheese is a cross between Cheddar and Gruyere. It has a smooth texture and flavours from caramel to beefy

BEAUVALE **Pasteurised**

A soft cheese, crossed between Stilton and Gorgonzola, has a gooey texture and mellow flavour which is sweet and spicy with a touch of earthiness

OGLESHIELD **Vegetarian/Pasteurised**

This brine washed cheese is made from Jersey cow's milk and has a creamy taste and firm texture

Bin No	Port Selection	50ml Glass	Bottle
800	Cockburn's fine ruby Gentle, easy drinking style	3.35	33.00
801	Taylor's 10yr Old Tawny Aged in large wooden casks for 10 years, giving it the tawny colour as well as complex dried fruit flavours including prune, fig and walnut	4.25	49.95
802	Taylor's 'Late Bottled Vintage' 2007 On the nose, cassis and blackberry jam with hints of smoke and spice. Then sweet black fruits, spice and liquorice, with good concentration and soft texture	3.65	45.00
803	Warre's Vintage Port 1985 One of the finest Port producing years producing full-bodied and beautifully structured, yet delicate wine.	10.30	100.00

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