

GOURMET MENU

39.95 per person

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 v
F, M, Nu

ARTICHOKE

Velouté of Jerusalem artichoke, white beans, crispy quail egg, artichoke crisps, winter truffle v
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

For all parties of 6 and above, 12.5% discretionary service charge will be added to your bill

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

GOURMET 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

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GOURMET DESSERT

PANNA COTTA

Honey and fennel pollen panna cotta, spiced quince, orange and toasted brioche ice cream, malted pecans, honeycomb
Gl, E, M, Nu

CHOCOLATE SPHERE v

Chocolate sphere, roasted cocoa ganache, candied pear, smoked sea salt caramel, Tonka bean ice cream, roasted hazelnuts
Gl, E, M, Nu

APPLE v

Apple, spiced walnut and oat crumble, blackberry sorbet, bay leaf custard
Gl, E, M, Nu

CARROT CAKE v

Carrot cake, candied walnuts, carrot jam, carrot tuile, cream cheese parfait
Gl, E, M, Mu, SD

CHOCOLATE CREMÉUX

Dulce chocolate creméux, coconut dacquoise, caramelised banana and lime ice cream, popcorn tuiles
Gl, E, M, P, Nu, SD

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

Why not try one of our 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

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GOURMET CHEESE SELECTION

CHEESE

DOVEDALE BLUE v

A soft creamy blue cheese with a mild flavour, made from full fat cows' milk. Brine dipped rather than dry salted giving a distinctive continental appearance and flavour. Produced by the Staffordshire cheese company in Cheddleton, Staffordshire.

BARON BIGOD

A Suffolk made brie, made with unpasteurised cow's milk. Delicate milky flavours combined with earthy mushroom notes. The curds are carefully ladled into round moulds and aged for 8 weeks in a humid cave like environment to allow the flavours to develop.

MONTGOMERY'S CHEDDAR

A West Country traditional farmhouse cheddar. Made using unpasteurised cow's milk. Complex heritage starter cultures and calf's' rennet give layers of flavour while the cheese is bound in muslin cloth and matured for 12 months.

GODDESS v

A semi soft washed rind cheese from rock star turned cheese buff Alex James. Made using rich, creamy pasteurised Guernsey milk. The cheese is washed in Somerset cider brandy to add another dimension of flavour.

ASHLYNN v

A soft-ripened goats cheese made using creamy Canadian goats' milk, with a bloomy rind and a snowy white interior that has been dipped in vegetable ash. With a subtle citrus tang and herbaceous overtones. Winner of best new cheese and best soft cheese at the British cheese awards.

THOMAS HOE RED LEICESTER v

Made at the Leicestershire based long Clawson dairy, with traditional methods used by the company's founder Thomas Hoe Stevenson more than a century ago. The cheese is buttered, cloth-bound and matured for 6 months to produce a flaky texture and caramelised flavour.

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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