



TUESDAY 12th NOVEMBER

Tasting Menu

HEAD CHEF JACK & SENIOR SOUS CHEF KEIRAN'S
MODERN TWIST ON BRITISH CLASSICS

Eight delectable courses - £70 per person/ add pairing wine £30 per person

CANAPES

Full English & Roast Dinner

QUICHE

Puff pastry, bacon crumb, onion jam, whipped eggs

PLOUGHMANS

Parfait, cheese, toast, chutney, celery

LEEK & POTATO SOUP

Leek velouté, roasted parmentier potatoes, crispy leeks, pickled leeks, fresh chives

FISH & CHIP

Battered haddock, triple cooked chip, pea puree, tartar sauce, lemon zest,
fresh dill, crispy capers, diced gherkin

SAUSAGE & MASH

Homemade sausage, pomme purée, jus, crispy sage, caramelised onion, pork fat braised peas

ETON MESS

CHOCOLATE MOUSSE