

ME NU

SNACKS

OLIVES - £5

SOURDOUGH FOCACCIA, OREGANO,
BALSAMIC AND OLIVE OIL - £5

IRISH ROCK OYSTERS,
SPICED SEAWEED DRESSING - £3.50 EACH

PORK AND BLACK PUDDING SCOTCH EGG - £4.50

THREE COURSE FIXED PRICE MENU - £35

1/

JERUSALEM ARTICHOKE SOUP,
SAUSAGE ROLL
AND PICKLED WALNUT

WARM SALAD OF HONEY GLAZED
CROWN PRINCE PUMPKIN,
POMEGRANATE, WINTER LEAVES

LIGHTLY CURED GILT HEAD BREEM,
WASABI, GREEN CLEMENTINE
AND YOGHURT

SMOKED SALMON MOUSSE,
BONITO JELLY
AND TOASTED BRIOCHE

2/

CORNISH COD, FOWEY MUSSELS,
BUTTERED LEEKS,
NEW POTATOES

ITALIAN WHITE SWEET POTATO
AGNOLOTTI, OREGANO,
PUMPKIN SEED PESTO

HALF ROAST CHICKEN,
LEG AND LEEK PIE (FOR TWO)

SLOW ROAST SHOULDER OF
LAMB, (FOR TWO)
*SERVED WITH BRAISED BLACK CABBAGE,
CARROTS, DUCK FAT POTATOES AND
CAULIFLOWER CHEESE*

3/

CHOCOLATE PAVE, HONEYCOMB AND MACADAMIA
WARM BROWN BUTTER CAKE, POACHED QUINCE, CRÈME FRAÎCHE
BRAMLEY APPLE CRUMBLE AND CUSTARD
CHEESE, LAVOCHE, CHUTNEY
ROCHE MONTAGNE AND AGED COMTE

KINGSDOWN WATER STILL AND SPARKLING (330ML.) £2.50

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

FOOD ALLERGIES AND INTOLERANCES:
PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS.
WHILST WE DO ALL WE CAN TO ACCOMMODATE GUESTS WITH FOOD INTOLERANCES AND ALLERGIES,
WE ARE UNABLE TO GUARANTEE THAT THE DISHES WILL BE COMPLETELY ALLERGEN FREE.