

MAIN COURSE ONLY - £34 / 2 COURSE - £46 / 3 COURSE - £58

## **STARTERS**

### **Crab Croquette**

Fennel Sauce/Apple/Pistachio

### **Smoked Salmon & Leek Ballotine**

Celeriac/Nori/Wasabi

### **Chicken, Chorizo & White Pudding Terrine**

Wild Mushrooms/ Bacon Jam/ Tarragon Butter/Toast

### **Beetroot Textures & Goats Curd**

Compressed/Puree/Pickled (v/ve)

### **Smoked Duck & Truffle Honey**

Pain d' epics/ Rosary Goats Cheese/Prune/Pistachio

## **MAIN COURSE**

### **Roasted Halibut**

Tomato Risotto/Aioli/Pesto/Filo

### **Beef Short Rib "Asian Spiced"**

Bok Choy/Sesame/Chicken Dumplings /Broth

### **Monkfish Char-Grilled**

Fennel/Mussels/Keta/Herbs

### **Honey Mustard Guinea Fowl**

Lyonnais Onions/ Truffle Mac "n" Cheese/ Butternut Sauce

### **Celeriac Fondant**

Garlic Confit/Feta/Cauliflower/Fennel (ve/v)

## **DESSERTS**

### **Muscovado & Star Anise Parfait**

Honeycomb/Cremeux/Black Sesame Tuile

### **Baked Apple Terrine**

Cardamon Ice Cream/Meringue/Caramel Sauce

### **Chard & Roasted Pineapple**

Peanut /Lime Leaf Panna cotta/Sumac & Passion Fruit

### **British Cheese Selection**

Brie/ Cheddar/ Sussex Blue/ Walnut & Raisin Bread/ Grapes/ Crackers