



Tasting Menu

(Available for the entire party only)

£95.00 per person

A Taste of Mushroom Velouté

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Terrine of Heritage Carrot, Spiced Carrot Ice Cream

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Chicken Liver Paté, Grapes, Verjus Jelly, Jasmine

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Poached Fillet of Turbot, Cucumber & Oyster Leaf Sauce

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Launde Farm Lamb, Pickled Aubergine, Goat's Curd,
Mint Caviar

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Plum & Star Anise Soufflé, Plum Sorbet

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Coffee & Chocolates Etcetera

£5.00

A specially chosen Tasting Wine selection
of 5 different glasses is available to accompany these dishes at £55.00.
Please ask our Sommelier

Gourmet Corner

To Accompany the Menu of the Day

Roast Grouse, Blackberry & Star Anise Purée,
Traditional Accompaniments
(Main Course - £12.00 supplement)

Roast Loin of Fallow Venison, Black Garlic Risotto,
Crones, Cèpes
(Main Course - £6.00 Supplement)

Friday, 25th October 2019

Menu of the Day

£78.00 per person for Three Courses

£98.00 per person for Four Courses

Starters

Cornish Crab Salad, Cucumber, Peppers

Terrine of Halibut, Oyster Leaf Sauce

Chicken Liver Paté, Grapes, Verjus Jelly, Jasmine

Wild Mushroom Fricassée, Tortellini, Grappa Flavoured Sauce

Fish Course

(this course can be ordered as a middle or main course)

Poached Fillet of Turbot, Cucumber & Oyster Leaf Sauce

Mains

Packington Pork, Cauliflower, Apple, Crackling


Breast of Merrifield Farm Duck, Duck Parfait, Celeriac & Plum

Launde Farm Lamb, Pickled Aubergine, Goat's Curd, Mint Caviar

Pan Fried Fillet of Seabass, Mediterranean Vegetables, Clams, Bouillabaisse
Sauce

* Please note that our Fish Dishes are served warm, not hot

HEAD CHEF: Aaron Patterson



In consideration of other guests, may we ask you not to use
your mobile telephone in the dining room.

Cheese

A Selection from the Cheese Board
served with Bread from the Hambleton Bakery, Chutney

Desserts

(Desserts take up to 25 minutes to prepare)

Caramelised Pineapple, Cardamom Cream, Ginger, Lime

Golden Chocolate, Liquorice, Passion Fruit Sorbet

Quince Tart, Almond & Honey Ice Cream

Plum & Star Anise Soufflé, Plum Sorbet

Coffee & Sweet Delights
£5.00

If you have any food allergies, please inform a member of our dining team or ask
to see our "Allergy Bible". Unfortunately, we cannot guarantee that all our dishes
are free from traces of allergens, due to the open plan nature of our kitchen.

Glass of Port: 1994 Croft £11.00

Some Pudding Wines by the glass

2016 Muscat de Beaumes de Venise Pesquié £8.00 gl

2015 Banyuls Rimage Les Clos de Paulilles £9.00 gl

2013 Tokaji Aszú Crown Estate 5 puttonyos £10.00 gl

2015 Inniskillin Gold Vidal Icewine Niagara Peninsula £17.50 gl

All food, drink & other restaurant items are subject to a
discretionary service charge of 12.5%