



Starters

Confit Duck Leg with Aubergine and Balsamic Jus

Baby Onion Tarte Tatin

Tomato Consommé

Mains

Braised Belly of Pork with Colcannon

Baked Pavé of Salmon, Wilted Pak Choi and Shitake Mushrooms

Pea, Broad Bean and Mascarpone Risotto

Desserts

Profiteroles with Pistachio Ice Cream

Coffee and Date Pudding

Ham and Cheese Savoury

£18.00 per person for 3 courses

£15.00 per person for 2 courses



MENU SUBJECT TO CHANGE AND AVAILABILITY

Please let us know if you have any dietary requirements or allergies before you order



Winner of Restaurant Experience of the Year

