



MENU

STARTERS

Classic crayfish cocktail

Avocado & toasted Brioche

Chicken liver parfait

Fig & thyme chutney & freshly baked ciabatta

Cherry tomato & garlic stuffed mushroom

Spiced tomato coulis & sourdough garlic toast

MAINS

Confit de canard

Duck legs, slowly cooked in duck fat, produces deliciously tender meat, complimented by a quick sizzle in the pan to crisp up the skin.

24 hour slow cooked lamb shoulder

The most succulent roast lamb, slow-roasted for 24 hours on a low heat, results in less moisture evaporation, leaving a juicy, succulent meat

Mushroom cassoulet

Wild & cultivated mushrooms with diced vegetables, sauté in plant butter before being stewed with white beans, in a warming white wine & tomato broth, crowned with parsley & garlic panko crumb **VE**

MIX & MATCH ACCOMPANIMENTS

(Choose 1 per person for the table to share)

Crispy roasted potatoes, leafy green salad & pickled slaw

Creamy potato gratin, roasted roots & sauté green cabbage

Pilaf rice, with roasted sweet potato, caramelised shallots, dried cranberries & garlic

Additional accompaniments £7 each

DESSERTS

Lemon & lime posset

Strawberry compote & shortbread

Dark & white chocolate brownie,

Honeycomb ice cream & toffee sauce

Trio of cheeses