

DINNER



PARTIES

(v) Cream of cauliflower soup served with a cheese scone topped with Welsh rarebit

gf Pressing of confit duck, spiced pineapple chutney & balsamic syrup

Our own whiskey cured hot smoked salmon, gingerbread crust, beetroot & dill puree

gf (v) Beetroot arancini with goats cheese on rocket with lemon & roasted pinenuts

gf Cornish crab & crayfish cocktail with avocado, mango & lime dressing

gf Coq au vin on parsley mash with red wine, smoked bacon & mushrooms, haricot vert

gf Slow roast Italian porchetta with garlic & rosemary potatoes, red cabbage & caramelised apples

gf Pan roast catch of the day on olive mash with chorizo & mussel ragout, spinach & tapenade

gf (v) Wood roast pumpkin & chestnut gnocchi with crispy sage, Dolcelatte & baby spinach

gf Roast rump of lamb with lavender & honey glaze on creamed parsnip
fondant potato & winter greens

Dark chocolate & Cointreau mousse, spiced kumquats, pouring cream

Treacle, lemon & walnut tart, vanilla bean ice cream

Orange blossom panacotta, pomegranate syrup & shortbread

gf Warm almond & polenta cake, pear poached in red wine, Greek yoghurt

Colston Basset Stilton, oat cakes, grapes & walnuts

£34.50 per head

Our function menu is unavailable in December.

Please note that for parties in our private dining room we are unable to offer individual drinks tabs.
The bill for all drinks ordered is the sole responsibility of the person who made the reservation.