

## Starters

<b>Truffle Veloute</b>	<b>£9.50</b>
<i>Wild Mushroom &amp; Truffle Veloute, Sautéed Wild Mushrooms, Black Garlic Puree, Pickled Enoki Mushrooms, Roasted Baby Turnip, Red Vein Sorrel, Chive Oil (v)</i>	
<b>Grilled Salmon</b>	<b>£9.00</b>
<i>Grilled Salmon, Lemon &amp; Parsley Mussel cream, Dill Oil, Seaweed Cracker, Pickled Cockles, Sea Cress</i>	
<b>Whiskey Ham Hock</b>	<b>£9.50</b>
<i>Whiskey Glazed Ham, White Bean &amp; Truffle, Pistachio Salt, Tomato Gel &amp; Heritage Tomatoes</i>	
<b>Gressingham Duck</b>	<b>£9.50</b>
<i>Seared Duck Breast, with Crispy Duck Leg "Fondant" Cherry Tuille, Carrot Puree &amp; Braised Seville Orange, Black Lentils</i>	

## Mains

<b>Lemon Sole</b>	<b>£34.00</b>
<i>Grilled Fillets, Served with Crisp Tarragon Gnocchi, Lemon &amp; Caper Butter Sauce, Sautéed Samphire and Baby Spinach.</i>	
<b>Seared Fillet of Beef</b>	<b>£38.00</b>
<i>Served with Braised Ox Cheek, Celeriac Mash, Sautéed Girolles, Trumpets &amp; Broad Beans, Port Wine Jus.</i>	
<b>Denham Venison</b>	<b>£39.00</b>
<i>Seared Venison Fillet resting on Forest Mushroom Duxelle &amp; Spinach, Roasted Shallots, Red Cabbage Puree, Baby Turnips, Savoy Cabbage, Jus.</i>	
<b>Cauliflower Steak</b>	<b>£24.00</b>
<i>Madras Curried Lentils, Mango Gel, Lime Aioli, Curry Battered Onion Ring, Coriander Oil, Sautéed Cavolo Nero.</i>	
<b>Abbey Farm Lamb</b>	<b>£37.00</b>
<i>On the bone rack of Abbey Farm lamb, Jerusalem Artichoke Puree, Roasted Butternut, Winter Kale, Fondant Potato, Rosemary Jus.</i>	

## Fixed Price Menu

<i>Mediterranean Soup (v) Red Pepper, Aubergine, Courgette, Red Pepper Oil</i>	
<i>Confit Red Onion &amp; Potato Salad Garlic &amp; Thyme Corn Fed Chicken, Parma Ham Crisp</i>	
<i>Beetroot &amp; Horseradish Risotto Smoked Mackerel Fish Cake</i>	
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<i>Seared Pork Tenderloin Filled with Peaches &amp; Prunes, Spicy Mango Salsa, Kale Crisp, Baby Carrots</i>	
<i>Pan Seared Gurnard Fillet Langoustine, Herb Risotto, Squid Ink Tuille, Samphire, Sea Purslane</i>	
<i>Panisse Chips(v) Charred Roscoff Onions, Corn, Avocado, Cauliflower Florets</i>	
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<i>70% Dark Chocolate &amp; Caramel Terrine Chocolate Soil, Hazelnuts, Banana Gel, Banana Ice Cream</i>	
<i>Sloe Gin, Blackberry Jelly Mixed Berry Gel, Macerated Blackberries, Apple &amp; Elderflower Sorbet</i>	
<i>Passionfruit &amp; Ginger Cheesecake Ginger Sable Biscuit, Mascarpone Sorbet</i>	
<b>Main Course</b>	<b>£22.00</b>
<b>Two Courses</b>	<b>£26.00</b>
<b>Three Courses</b>	<b>£30.00</b>
<b>Tea, Coffee &amp; Petit Fours</b>	<b>£3.95</b>

11/03/20 All dishes are subject to change at any time.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal. Some dishes may contain nuts or traces of nut oils.

We try and use sustainable fish wherever possible.

All the dishes on the menu are inclusive of VAT.

A 10% discretionary service charge is added to all bills. Gratuities are paid directly to all hotel staff without deductions.