

Autumn 2025 Evening Menu 3 courses - £25pp

Starters

Mushroom Arancini with Truffle Hollandaise Roast Squash, Chilli, and Coconut Soup Lemon and Herb Crab Cake, Soft Poached Egg

Mains

Bacon Wrapped Pork Tenderloin, Boulangère Potatoes Pumpkin Gnocchi; Spinach, Sage, and Toasted Hazelnuts Pan Fried FotD, Seafood Chowder Duck Leg Confit, Puy Lentils

Desserts

Chocolate Fondant, Vanilla Bean Ice Cream
Coconut Parfait, Caramelised White Chocolate & Raspberries
Baked Apple Cheesecake, Cinnamon Ice Cream

Not all ingredients are listed in the dishes, and all food is prepared in an environment where cross contamination may occur.

Should you have significant food intolerances, please advise a member of staff.