



Winter Evening Menu 2025

Starters

Venison Ragu Tortellini, Sage Butter Sauce Roasted Carrot, Chilli, and Coconut Soup Breaded Pork, Beetroot Relish, Fried Egg Mussels, White Wine and Parsley Cream Sauce

Mains

Lamb Shank, Braised Red Cabbage
Oak Smoked Salmon, Parmentier Celeriac & Preserved Fennel
Pearl Barley Stuffed Cabbage, Hazelnut Gremolata
Game Suet Pudding, Confit Garlic Mash

Desserts

Spiced Plum Tarte Titan, Pink Peppercorn Ice cream
Black Forest Trifle
Sticky Toffee Pudding, Butter Scotch Sauce, Vanilla Custard
Pistachio & White Chocolate Profiteroles

Not ingredients are listed in the dishes.

All food is prepared in an environment where cross contamination may occur.

Should you have an allergy or food intolerance, please advise a member of staff.