New Years Day

3 courses £50



Starters

Homemade Soup Of The Day, Warm Bread, Whipped Salted Butter

Cured Salmon With Rose Petals, Lavender & Strawberry Gin, Buttermilk Pancake, & Chive Creme Fraiche

Confit Duck Leg & Chive Croquette, Yuzu Sauce, Crisp Salad

Farmhouse Pate, Red Onion Chutney, Toasted Brioche

Creamy Wild Mushrooms, Tarragon, Poached Egg On Toasted Sourdough (v)

Mains

Pork Loin, Sirloin Of Beef, Or Thyme, Garlic & Lemon Chicken
All Served With Duck Fat & Thyme Roast Potatoes, Braised Red Cabbage, Honey Roasted Parsnips, Poached Orange Carrot, Medley Of Buttered Greens, Yorkshire Pudding, Gravy

Slow Cooked Shoulder Of Lamb, Soft Herbs, Gratin Potato, Baby Carrots, Garlic & Thyme Root Vegetables, Mint Gravy

Double Smashed Burger, Caramelised Red Onion, Baby Gem, Salted Skin On Fries, Dressed Leaf Salad

Roast Cod Loin, Dauphinoise Potatoes, Samphire Leek & Bean Medley, White Whine & Chive Sauce

Asparagus & Leak Risotto, Crispy Leek's, Green Oil, Parmesan

Desserts

Blackberry Mess, Curshed Meringue, Raspberry Coulis

Chocolate & Hazlenut Tart, Creamy Chocolate & Swirl Caramel Ice Cream

Rum Creme Brule, Orange Shortbread Biscuit

Apple Raspberry Crumble, Creme Anglaise