



BEAUJOLAIS NOUVEAU MENU

THURSDAY 16TH NOVEMBER 2023

SNACKS

- Fire roasted red pepper focaccia, infused rapeseed oil. **3**
Snacks: Marinated olives, herb salt crisps + spiced nuts. **6**

MEAT (All 8 each)

- Braised ox cheek croquettes, pickled shallot, porcini mushroom ketchup.
Slow cooked pork shoulder, parmesan + garlic crust, sour dough baguette.
Chicken, leek + Dijon mustard pie.

SEAFOOD (All 8 each)

- Cornish mussels, local cider cream, local bread.
Loch Duart salmon + brown shrimp cake, caper emulsion, preserved lemon.
Garlic butter roasted king prawns, salsa verde.

VEGETABLE (All 6 each)

- Roasted cauliflower gratin, parmesan, herb crumb.
Ratatouille, basil, pine nuts.
Baked + glazed carrot, smoked hazelnut pesto.

ON THE SIDE (All 4 each)

- Crispy garlic potatoes, parsley.
Shallot green beans, beurre noisette.
Roasted Jerusalem artichokes, sherry vinegar dressing.
Stuffed portobello mushrooms, mascarpone, garlic crumb.
Roasted broccoli, black garlic, goat's cheese.

SOMETHING SWEET (All 7 each)

- Local apple tart tatin, vanilla ice cream
Brown sugar crème brûlée, clove biscuits
Tart au citron, crème fraîche
70% dark chocolate choux bun, coffee ice cream

CHEESE 12

- Selection of 3 artisan cheese's
Fermented garden grape ketchup, pickled walnut, sour dough crisp

Due to the nature of our kitchen, we cannot guarantee that food prepared will be free from allergen ingredients.