

Evening Menu

STARTERS

STEAK & GUINNESS PIE	14.5
ROOT VEGETABLE & CHEDDAR TART <i>Squash Puree, Beetroot Tuile</i>	13.5
GRILLED LOBSTER, BOUILLABAISSE <i>Kohlrabi & Grapefruit, Squid Ink Cracker</i>	16

MAINS

GRESSINGHAM DUCK <i>Duck Terrine, Parsnip, Blood Orange, Game Jus</i>	44
CRUSTED COD <i>Squash Tortellini, Crispy Norfolk Mussels, Lobster Bisque</i>	40
CHARRED ONION, SUNFLOWER SEED EMULSION <i>Celery Root Sauce, Thyme Shallot Crumb</i>	26

DESSERTS

BRAMLEY APPLE TRIFLE <i>Crème Fraiche Sorbet</i>	13.5
DARK CHOCOLATE FONDANT <i>Coffee Espuma, Mascarpone Sorbet</i>	14
PISTACHIO PARFAIT <i>Forced Yorkshire Rhubarb, Champagne Jelly</i>	16
SELECTION OF BRITISH & LOCAL CHEESE'S, <i>Homemade Chutney & Crackers, Candied Walnuts, Watercress</i>	17.5

Any Allergies or Intolerances Please Let a Member of Staff Know Before Ordering