

Evening Menu

STARTERS

HAND DIVED ORKNEY SCALLOP <i>Crispy Pork Cheek, Caramelised Apple, Puff Crackling, Sea Herbs</i>	16
BBQ MACKEREL <i>Kohlrabi & Orange Salad, Squid Ink Cracker, Lemon Caviar</i>	10
BEEF FILLET PIE <i>Madras, Poppadom & Mango</i>	14.50
TWICE BAKED GRUYÈRE CHEESE SOUFLÉ <i>Parmesan Foam, Garlic Croutes, Pickled Shimeji Mushrooms</i>	11

MAINS

GRESSINGHAM DUCK BREAST <i>Duck Leg Hash, Piccolo Parsnip, Satsuma, Jus</i>	32
BROWN BUTTER MONKFISH <i>Brancaster Mussels, Rissole Potatoes, Tenderstem Broccoli, Beetroot, Salmon Roe & Caper Beurre Blanc</i>	35
BBQ BEEF SIRLOIN <i>Mash Potato, Tenderstem Broccoli, Jerusalem Artichoke, Bone Marrow Jus</i>	42
CELARIAC & BUTTERNUT SQUASH PITHIVIER <i>Spinach & Watercress Puree, Celery Root Sauce</i>	26

DESSERTS

CHRISTMAS PUDDING CHEESECAKE <i>Orange Marshmallow, Dark Chocolate Cremeux, Orange Sorbet</i>	11
BLACKBERRY MULLED WINE PANACOTTA <i>Poached Winter Fruits, Cider Jelly, Crème Fraiche Sorbet</i>	10
PEANUT BUTTER PARFAIT <i>White Chocolate Cremeux, Hazelnut Crumb, Banana & Lime Ice Cream</i>	11
DARK CHOCOLATE FONDANT <i>Passionfruit Gel, Coconut Meringue, Mango Ripple Sorbet (8 minute cooking time)</i>	14.50
SELECTION OF BRITISH & LOCAL CHEESES <i>Quince Membrillo, Candied Walnuts, Grapes, Watercress, Homemade Crackers</i>	16

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