

# Evening Menu

## STARTERS

<b>HAND DIVED ORKNEY SCALLOP</b> <i>Beetroot &amp; Apple, Garlic Tuile, Salmon Roe, Beurre Blanc</i>	15
<b>BEEF FILLET PIE</b> <i>Madras Puree, Poppadom, Mango &amp; Lime Pickle</i>	14
<b>TUNA CARPACCIO</b> <i>Yuzu Kosho Dressing, Parmesan &amp; Coriander, Pistachio</i>	12
<b>TWICE BAKED GRUYÈRE CHEESE SOUFLÉ</b> <i>Parmesan Foam, Garlic Croutes, Pickled Shimeji Mushrooms</i>	10

## MAINS

<b>BBQ BEEF SIRLOIN</b> <i>Dauphinoise Potato, Tenderstem Broccoli, Jerusalem Artichoke, Girolles, Bone Marrow Jus</i>	42
<b>LEMON SOLE</b> <i>Chorizo &amp; Cheddar Beignet, Charred Leek, Buttered Kale, Chive Emulsion</i>	30
<b>PORK FILLET</b> <i>Braised Pork Cheek, Hasselback Potato, Charred Cabbage, Caramelised Apple, Jus</i>	35
<b>ROASTED BUTTERNUT SQUASH</b> <i>Binham Blue Wantons, Buttered Spinach, Girolles, Celery Root Sauce</i>	21

## DESSERTS

<b>BANOFFEE SOUFLÉ</b> <i>Salted Caramel Popcorn Ice Cream, Milk Chocolate Sauce</i>	14
<b>CHOCOLATE &amp; MISO TART</b> <i>Textures of Orange, Crème Fraîche Sorbet</i>	11
<b>BLACKBERRY &amp; ALMOND FRANGIPANE</b> <i>lBurnt Honey Cremeux, Blackberry Sorbet</i>	9
<b>LEMON PANNACOTTA</b> <i>Raspberry, White Chocolate Cremeux, Raspberry Ripple Sorbet</i>	11
<b>SELECTION OF BRITISH &amp; LOCAL CHEESES</b> <i>Quince Membrillo, Candied Walnuts, Grapes, Watercress, Homemade Crackers</i>	16

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