

Two Courses - $\pounds 28.00$, Three Courses - $\pounds 35.00$

Starters

Seared Salmon Belly, Sprouting Cauliflower, Raisins, Pine Nuts and a Curry Dressing

Game Sausage Roll, Celeriac and Apple Salad, Jerusalem Artichoke Sauce

Fig and Baron Bigod Gallette, Truffle Emulsion

Mains

Roast Hake, Crab, Mango and Tomato Salsa, Sauté Potatoes

Roast Sirloin of Dry Aged Beef, Short Rib Bourguignonne Tartlet Baked with an Anchovy Crust, Yorkshire Pudding and Roast Potatoes

Roast Himalayan Salt Aged Pork Belly Stuffed with a Morteau Sausage Mousse, Fennel Mustard Seed Sauce, Yorkshire Pudding and Roast Potatoes

Herb Gnocchi, Celeriac Purée, Sweetcorn and Mushrooms with a Lovage Sauce

Desserts

Pine Nut Mousse, Clotted Cream, Shortbread and Dark Chocolate Sorbet

Sticky Toffee Pudding, Pedro Ximénez Toffee Sauce, Apple Tatin Ice Cream

Plate of Cheese, Celery and Apple, Walnut and Raisin Bread