



Dinner Du Jour Menu

Sample Menu

2 Course - £21 3 Course - £26

Starters

Beef Fillet Carpaccio, Celeriac Remoulade, Charred Globe
Artichoke, Onion Purée, Wild Rocket

Our Farm's Roasted Butternut Squash Velouté, Toasted Pinenuts,
Parsley Crumb, Herb Oil

Warm Smoked Mackerel, Crispy Fishcake, Mackerel Paté,
Lemon Gel, Anchovy Tapenade, Parsley Cress

Mains

Pan Roast Sea Salt Crackling Pork Belly, Fondant Potato, Roast
Red Onion, Butternut Squash, Tenderstem Broccoli, Red Wine Jus

Pan Fried Sea Bream, Olive Oil Crushed New Potatoes, Etuvee
Leeks, Parissienne Courgettes, Fine Prawn & Caper Beurre Blanc

Parmesan Polenta, Roasted Shallot, Honey Baked Beetroot, Salt
Baked Celeriac, Green Cauliflower, Wild Rocket, Herb Oil

Desserts

Vanilla Rice Pudding, Blackberry Gel, Dehydrated Blackberries

Raspberry & Almond Bakewell Tart, Our Farms Raspberries,
Raspberry Sorbet

Our Farm's Bramley Apple & Pear Crumble,
Salted Caramel Ice Cream

CHEF SPECIALS

Chargrilled Sirloin Steak, Beef Dripping Ingham Chips,
Flat Field Mushroom, Garlic Butter, Rocket & Parmesan Salad

£18.95

Chargrilled Rose Veal Fillet, Pomme Dauphine, Locally Foraged Wild
Mushrooms, Roasted Green Cauliflower, Smoked Crushed Pumpkin,
Buttered Spinach, Red Wine Jus

£22.95