



Sample Dinner Menu

Baked crotin goats cheese, beetroot carpaccio & salsa, black olive puree

Cornish mackerel escabeche, new potato, crab & sweetcorn spring roll

Smoked chicken & spring onion Risotto, shaved parmesan, herb oil

Carpaccio of beef, celeriac remoulade, capers and rocket

Roast pigeon breast, pancetta & crisp potato, warm fennel & pear chutney

Paupiettes of lemon sole, local leeks & pancetta, Westons cider jus

Mr Cox's local asparagus, soft poached egg, shaved parmesan, extra virgin olive oil

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Grilled Cornish cod, cockle risotto, ginger & vermouth cream sauce

Slow cooked belly of pork, tomato braised haricot blanc, crisp squid, cauliflower puree

Chicken breast, sauté wild mushrooms, lyonnaise potato, tarragon ballontine

Rump of Lighthorne lamb, wild garlic & potato gratin, sweet breads, pea puree

Pan fried Loch Duart salmon, roasted leeks, sauce jaqueline, pomme puree

Tartlet of roast butternut squash & spinach, balsamic cherry tomatoes, pesto dressing

Fillet of Herefordshire Beef, oxtail & lentil cassoulet, wild mushrooms

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Assiette of chocolate desserts: Almond fondant, white chocolate tart, mocha mousse

Rhubarb mousse, green apple sorbet

Warm spiced plums, brioche & sauce anglaise

Mascarpone pannacotta, berry compote, gingerbread

Trio of crème brulee, homemade biscuits

Banana tarte tatin, peanut butter ice cream, caramel sauce

Selection of local cheeses, homemade apricot chutney, crackers, grapes & celery

2 courses £29.00

3 courses £35.00