

Gold
MENU

£50

STARTERS

ATLANTIC PRAWN COCKTAIL, XO MARIE ROSE SAUCE, PAUL RHODES BLOOMER

CHICKEN LIVER PARFAIT, STICKY ONION MARMALADE, CHARRED SOURDOUGH

CYPRriot LEMON INFUSED HUMMUS, CRISPY CHICKPEAS, FRESHLY BAKED SESAME
FLATBREAD (VG)

YOUNGS ALE AND SOMERSET CHEDDAR RAREBIT, PICKLED SAMPHIRE (V)

MAINS

CHICKEN SUPREME, WILD GARLIC BUTTER, CORNISH MIDS, TENDERSTEM
BROCCOLI

PAN FRIED TROUT, BEURRE BLANC, MINTED BABY POTATOES, SAMPHIRE

HAND PICKED WILD MUSHROOM RISOTTO, PICKLED ENOKI, FRIED TRUFFLE
CHESTNUT MUSHROOM (VG)

DUCK AND SMOKED BACON CASSOULET, SEASONAL VEGETABLES

DESSERTS

DARK CHOCOLATE DELICE, SEASONAL FRUIT (V)

PAVLOVA, SEASONAL FRUITS, WHIPPED CREAM (V)

APPLE TART TATIN, VANILLA BEAN ICE CREAM (VG)

VANILLA BEAN ICE CREAM, CRUSHED HONEYCOMB (VG)

LEMON POSSET, HOMEMADE SHORTBREAD (V)