

dinner

3 courses — 50

starters

beetroot salad, buttermilk cucumber sauce

onion soup, burnt butter sourdough crumb, pine nuts

roscoff onion, braised beef, bacon jam, mushroom purée, parsley

portland crab risotto, cauliflower, samphire — 7

mains

sirloin of beef, ratte potato, piccolo parsnip, chanterelle mushroom, beef sauce — 10

cod, tomato, courgette, coco beans, fennel, nduja sauce,

parmesan risotto, crispy wild mushrooms

packington chicken, heritage carrot, rainbow kale, creamed potato, chicken sauce

dessert

chilled lemon custard, salted ricotta ice cream, lemon curd, pistachio, biscuit

bourville chocolate delice, roast almond, poached pear, yoghurt sorbet

mexican vanilla bavarois, banana, peanut praline, chocolate sorbet

tasting

75

bread & snacks

beetroot salad, buttermilk
cucumber sauce

slow cooked pork, crown pumpkin, amaretti, pickled
plum, pork sauce

portland crab risotto, cauliflower, samphire

packington chicken, heritage carrot, rainbow kale,
creamed potato, chicken sauce

chilled lemon custard, salted ricotta ice cream, lemon
curd, pistachio, biscuit

Wine flight £55pp

tasting (v)

75

bread & snacks

beetroot salad, buttermilk
cucumber sauce

onion soup, burnt butter sourdough crumb, pine nuts

parmesan risotto, crispy wild mushrooms

bbq squash, whipped ricotta, crispy kale, sage and orange pesto

chilled lemon custard, salted ricotta ice cream, lemon
curd, pistachio, biscuit

Wine flight £55pp