



Dinner Menu

5 Jan 2024

First Course

Warm Onion Tart	12
Quickes Goats Cheese, Worcestershire and Shallots	
Venison Pâté en Croûte	13
Hedgerow Jelly, Mustard Fruit and Pistachio	
Lasagne of Rabbit Shoulder	12
Mushrooms, Riesling and Thyme	
Grilled Beef Tongue	14
Quince, Aged Vinegar and Beetroot	

Second course

Roast Cornish Monkfish	28
Cheek, Butternut Squash and Sage	
Our Iberian Pork	32
Jerusalem Artichoke and Pickled Walnuts	
Wareham Dorset Sika Deer	35
Pale Ale, Prune and Spring Onion	
Short Rib of Red Ruby Beef	35
Spinach, Chanterelles and Horseradish	

Third course

Apple Parfait	8
Shortbread, Hazelnuts and Sherry	
Plum Ripple Ice Cream	7
Caramelised Pastry, Almond Cream and Camomile	
Custard Flan	8
Quince and Crème Fraîche	
Selection of Cheese	12
Tunworth, Lincolnshire Poacher, Beauvale Blue Crackers and Homemade Chutney	