

Allergens List

- Dairy
- Gluten
- Fish
- Nuts
- Mustard

Dinner Menu

5 Jan 2024

First Course

	Onion tershire		Quickes s	Goats	Cheese
	n Pâté e ow Jelly		3 ruit and P	istachio	• • •
J	e of Rab oms, Rie				• •
	Beef To , Aged Vi	0	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		
Spinach, Chanterelles and Horseradish	35	

Third course

Apple Parfait 8 Shortbread, Hazelnuts and Sherry

Apple I allale o Shortbread, Hazethats 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