



## Winter Sample Menu

### Small plates //

- Beetroot, goats curd, green sauce, hazelnuts
- Jerusalem artichokes, artichoke puree, caper raisin dressing, almonds
- Leeks vinaigrette, chopped egg, pumpkin seed
- Squash, bitter leaves, stilton, candied walnuts
- Fresh pear, pickled radicchio, lardo, croutons
- Mussels, white wine, garlic, focaccia
- Citrus cured chalk stream trout, celeriac remoulade, pangritata
- Braised lamb, whipped tahini, sumac onions, dukkah
- Beef carpaccio, crispy capers, pickled beetroot, horseradish crème fraiche

### Mains

- Roast celeriac, skordalia, charred leeks, goats curd, chard, pumpkin seed picada
- Fried potato + swede cake, onion, kale, burnt onion sauce, mushrooms, hazelnuts
- Venison, parsnip puree, beetroot, chicory, port sauce
- Hake, leeks, bitter greens, caper raisin butter, cauliflower puree, pangritata

### Sides

- Crushed fried potatoes, aioli
- Sprouts, chestnuts, mustard
- Cauliflower cheese

### Puddings

- Sticky toffee pudding, custard
- Pear frangipane tart, clotted cream
- Rum parfait, pineapple, coconut crumble
- Honey parfait, passion fruit, burnt white chocolate