



## Autum & Winter Menu 2024

### TO START

Ham Hock & Pea Terrine  
Seared Baby Carrot, Piccalilli gel, Smoked Almond, Pea shoot

Surrey Farm Beef Carpaccio  
Potato straw, Shaved Horseradish, Watercress

Severn Wye Salmon Mi-cuit  
Lemon Curd, Pickled Cucumber, Squid ink tapioca

Torched Line Caught Mackerel  
Smoked Mackerel Riette, Pickled Fennel and Cucumber, Crème Fraiche,  
Frisee Lettuce

Heritage Beetroot and Goats Cheese  
Pickled Baby Beetroot, Salt Baked Beetroot, Goats Cheese, Shallot and  
Chive Dressing

Aubergine Textures  
Marinated Aubergine, Baba Ghanoush, Aubergine crisp, Radish, Charcoal  
Emulsion

Salt Baked Celeriac  
Celeriac Remoulade, Stilton, Candied Walnuts, Grapes, Grapeseed oil  
Vinaigrette

Roasted Red Pepper and Tomato Soup  
Thyme Roasted Croutons, Basil Oil



## MAIN COURSES

Braised Surrey Farm Beef or  
(Surrey Farm Beef Fillet (Supplement (£10.00))  
Hispi Cabbage, Horseradish and Parsnip Puree, Potato Fondant, Red wine  
Jus

Lemon and Thyme Roasted Chicken Breast  
Rosti Potato, Butternut Squash Puree, Tenderstem Broccoli, Chicken and  
Yeast  
Extract Jus

Slow Braised Suffolk White Pork Belly  
Apple Puree, Pork Puff, Mustard Mashed Potato, Hispi Cabbage, Pork Jus

Severn Wye Salmon Fillet  
Dill Mashed Potato, Creamed Leeks, Baby Bok Choi, Preserved Lemon  
Beurre Blanc

Line Caught Seabream Fillet  
Shellfish Risotto, Samphire

Pan Seared Cod Loin  
Pinenut Pesto, Gnocchi, Shaved Parmesan, Pea Shoots

Butternut Squash and Sage Risotto  
Crème Fraiche, Shaved Parmesan

Vegan Gnocchi  
Arrabiatta Sauce, Vegan Parmesan, Basil



## DESSERTS

Banana Cheesecake  
Caramel, Banana Chips, Peanut Ice Cream

64 % Dark Chocolate Mousse  
64% Dark Chocolate, Hazelnut, Crème Fraiche Ice Cream

Sticky Toffee Pudding  
Caramel Sauce, Vanilla Ice cream

Mulled Winter Berries Eton Mess  
Mulled Winter Berries, Meringue, Chantilly Cream, vanilla

Winter Spiced Apple and Pear Crumble Tart  
Winter Spiced Apple and Pear Compote, Crumble Topping

Cherry Bakewell Tart  
Cherry Compote, Frangipane, Flaked Almonds, Cherry Gel

Ginger and White Chocolate Cheesecake  
Crystallised ginger, White Chocolate, Ginger Biscuit, Toffee sauce

Vegan Chocolate and Raspberry Torte  
Vegan Chocolate Ganache, Fresh Raspberries, Chocolate Crumb

***Please choose ONE set menu suitable for your entire party.  
However, we will gladly cater for any vegetarians or special diets  
separately.***

***Available from October - March.***

***Three Courses £55 per person | Prices are subject to change.***