

## TASTING MENU AVAILABLE WEDNESDAY - SATURDAY

Please note, this is a sample menu. Dishes on our fine dining experience may vary depending on availability of produce at market.

CANAPÉS

BREAD

Whipped butter GF V

STARTER

Rabbit Terrine, parsnip, shallot, kale GF Vegetarian: Wild Mushroom & Confit Garlic Tart, onion, chive, truffle GF V

FISH

Cured Salmon, beets, kohlrabi, apple, hot smoked salmon GF Vegetarian: Roast Cauliflower, blue cheese, spring onion, chive GF V

MEAT

Loin of Venison, potato rosti, parsnip, shallot, red wine & venison jus GF Vegetarian: Celeriac hashbrown, crispy hen's egg, spinach, tenderstem, chive velouté GF V

DESSERT

Chocolate & Baileys Moussecake, banana, white chocolate GF V

CHEESE: SUPPLEMENT £7

Selection of British cheese, crackers, fruit, chutney GF V

PETIT FOURS

£65 per person
With perfectly-paired wine flight £100