

EVENING MENU

NIBBLES

£4 each

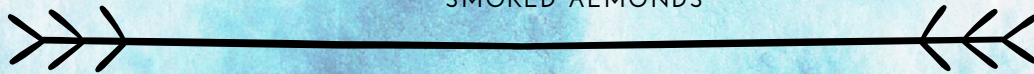
PORTHILLY OYSTER

Cucumber & Dill Granita / Tempura with Tartare

NOCELLARA OLIVES

SUMMERHOUSE FOCACCIA

SMOKED ALMONDS



TO START

CLEMENTINE CURED MACKEREL - £8

Waldorf salad, Whipped Ricotta, Cranberry

SWEETCORN FRITTERS - £8

BBQ Fennel, Cavelo Nero Pesto (VG)

CHICKEN LIVER & FOIS GRAS PARFAIT - £9

Mango Puree, Tarragon, Black Treacle Bagel

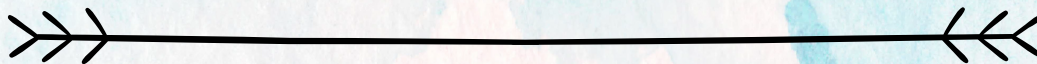
ROASTED PARTRIDGE - £10

Spiced Pear, Hogs Pudding, Chestnuts, Balsamic - allow 20 minutes cooking time.

SEARED CORNISH SCALLOPS - £12

Salt Baked Celeriac, Bacon Jam, Burnt Onion & Cyder Consomme

All starters are recommended with Camel Valley Pinot Noir Rose Brut - £10.50



MAINS

BUTTERMILK CABBAGE - £16

Pomegranate, Apple, Smoked Almonds, Roasted Butternut Puree

Crazy Creatures Gruner Veltliner - £8.90

KHORESH SPICED GURNARD - £19

Saffron Potatoes, Pepper, Courgette, Walnuts, Persian Tomato Stew

Michel Leon Gewurtztraminer - £8.50

WHISKEY ROASTED HAKE - £21

Pinenut Gnocchi, Wild Mushrooms, Chestnuts, Sea Grass, Balsamic Sauce

Terra Iconian Beaujolais - £6.20

ROASTED GUINEA FOWL - £20

Sage & Onion Stuffing, Savoy, Roasted Carrots, Cauliflower Puree, Thyme Jus

Valpolicella Classico - £8.50

GRILLED HALIBUT - £25

Parsnip Puree, Leek Fondue, Crispy Mussels, Apple Gel, Wholegrain Mustard Sauce

Hesketh Chardonnay - £6.20

PORT BRAISED BEEF SHORT RIB - £24

Bone Marrow & Cauliflower Cheese Croquette, Celeriac Puree, Sprout & Bacon, Jus

Cameleon Malbec - £7.40

