

# *Seasonal Menu*

---

## *Entrée and Soup*

Tagliatelle, rabbit stew

Pheasant & chestnut terrine, pickled silver onions, beetroot chutney

Charles' home-cured salmon, dill, sourdough

Tuscan bean soup, sourdough, extra virgin oil, parmesan

## *Meat & Fish Course*

Wellington of pork tenderloin, heritage purple carrots, fine beans

Cassoulet, duck confit, pork belly, Toulouse sausage

Baby turbot, crushed potatoes, Mediterranean salsa

Saffron risotto (1year old rice), Shetland mussels

## *Desserts & Cheese*

Jaffa cake, the way I would have done it!

Tarte Tatin, salted caramel ice cream

Floating islands with crème Anglaise

Cheese board selection (supplement £ 3.50)

Wensleydale – Black Bomber – Pасdeloup goat's – Harrogate Blue – Pont  
l'Évèque

Accompanied with homemade beetroot chutney

***3 courses for £27.00***

*We can accommodate most dietary request, please ask for suggestions*

*Prices are inclusive of VAT at the current rate of 20%*