

The Restaurant

Sample Seasonal Menu

Starters

Chefs Soup of the Day

Pressing of Gressingham Duck
Shallot and Lime Pickle, Balsamic, Reduction

Lemon Sole

Crab Risotto, Chive Hollandaise

Rosemary Gnocchi

Butternut Puree, Herb Oil

Woodland Farm Pork Belly

Roasted Scallop, Pancetta and Wild Mushrooms £2 Supplement

Mains

Fillet of Herefordshire Beef

Confit of Shallot, Oxtail £4.50 Supplement

Roast Rump of Lamb

Celeriac, Savoy Cabbage, Cep Puree, Truffle Jus £3 Supplement

Fillet of Hake

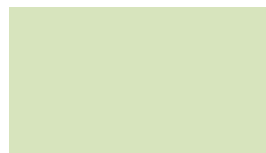
Lemon and Watercress Mash, Shellfish Broth

Poached Corn Fed Chicken

Braised Red Cabbage, Herb Potato, Wild Mushroom Jus

Shallot Tart Tatin

Worcestershire Goats Cheese, Roast Vegetables Butter Sauce (V)



Desserts

Scotty's Chocolate Plate

£2.95 Supplement

Pear Crumble Parfait

Poached Pears, Blackcurrant and Apple Sorbet

Vanilla Crème Brulee

Short Bread

Scotty's Trio

Tonight's best three from Pastry Chef Scotty

Dark Chocolate Fondant

White Chocolate Ice Cream

Selection of British Cheeses

Walnut Bread, Wafers, Celery £2.95 Supplement

Coffee and Confection

£35.00 per person

If you have any intolerance, allergic reaction to any ingredient, or other dietary requirement please ensure you notify the person taking your order.

All Prices include Value Added Tax

