

## **Starters**

Ham terrine, poached apple bitter leaf  
Chicken liver parfait, toasted brioche  
Honey roasted ham knuckle, split peas and shoots  
Beetroot and goats curd, walnut and honey  
Pea and coconut velouté  
Cured cod, coriander and green chilli  
Beetroot cured salmon, horseradish, and caperberries  
Sea trout ceviche, caviar and squid ink cracker

## **Mains**

Braised featherblade of beef, pancetta, mushroom and mash  
Lamb rump, potato rosti, braised shallot and greens  
Chicken and mushroom duxelle, potato gratin and truffle jus  
Roasted salmon, tomato and heritage potato  
Pan roasted hake, white bean and samphire  
Pan roasted cod, warm tartar sauce and grilled spring onion  
Slow roasted porchetta, caramelised fennel, poached apple and black pudding  
Confit pork belly, white bean, chorizo and squash

## **Desserts**

Sticky toffee pudding, salted caramel and vanilla ice cream  
Spotted dick and custard  
Bread and butter pudding, rum raisins, caramel ice cream  
Pineapple tart tatine  
Lemon posset seasonal berries and shortbread  
Chocolate mousse and honeycomb  
Vanilla Pannacotta, poached fruit, poppy seed tuille  
Tonka bean crème brulee, lemon madeline