



2024 Evening Menu

Starters

Pan Fried Pigeon Breast
Ham Hock Terrine, Cornichons
Asparagus, Bearnaise Sauce & Poached Egg

Mains

Chicken Supreme, Crushed New Season Potatoes
Smoked Celeriac, White Bean Puree
Cod Loin with Seafood Paella
Duck Confit, 5 Bean Cassoulet

Desserts

Warm Chocolate Mousse, Hazelnut Ice Cream
Egg Custard Tart, Clotted Cream
Rhubarb Trifle

Not all ingredients are listed in the dishes and all food is prepared in an environment where cross contamination may occur.

Should you have significant food intolerances, please advise a member of staff.