

## RECEPTION DRINK

### 3 COURSE 39.0

## ST \* RTERS

**MERGUEZ** lamb + beef sausage roll, aioli

**BERGAMOT** cured salmon, beetroot + creme fraiche

**BURRATA**, spiced aubergine, harissa

**WOOD** fired winter roots + romesco (vg)

## MAINS

**HERB FED CHICKEN** roasted potatoes,  
braised cavolo nero + confit carrots

**SPICED BRAISED VENISON SHOULDER** brussel  
tops, celeriac, wild mushrooms

**TANDOORI COD** spiced fowey  
mussels, leeks + white bean

**ROAST PUMPKIN** Pearl Barley + Wild  
mushroom risotto, sage (vg)

## D \* SSERT

### CHEESE SELECTION

**BLOOD ORANGE + CHOCOLATE MOUSSE, HONEY COMB**

**CHILLED CARDAMON RICE PUDDING, CLEMENTINES**

**PEAR TARTE FINE, ALMOND ICE CREAM (VG)**

**ALL TABLES OF 8 AND OVER TO PRE-ORDER.**

DEBIT/CREDIT CARD DETAILS ARE REQUIRED TO SECURE ALL BOOKINGS. PRE-ORDER AND FINAL NUMBERS MUST BE CONFIRMED FIVE DAYS BEFORE BOOKING. USING OUR ONLINE PRE-ORDERING SYSTEM. ANY DECREASE IN NUMBERS AFTER THIS TIME, WILL BE CHARGED AT £10 PER PERSON.