

## *Starters*

Scottish Seared Scallops  
dark cherries, creamy polenta, cherry chutney, xérès and vanilla jus  
£7.50

Roast Quail  
potato and parma ham terrine, candied beetroot, spiced lentil vinaigrette  
£7.00

Foie Gras and Ham Hock Terrine  
poached apple, port syrup, brioche, caramelised figs  
£8.00

Butternut Squash Soup  
parmesan royale, pickled wild mushrooms, pumpkin seed praline  
£6.00

## *Mains*

Braised Pork Belly and Cheek  
roasted cauliflower, smoked risotto, pickled carrots and maple cider jus  
£19.50

Poached Fillet of Brill  
ricotta gnocci, pickled grapes, samphire, crayfish ravioli  
£20.50

Breast of Gressingham Duck  
pear fondant, pak choi, navet, roast salsify, cardamom jus  
£22.00

Potato Gnocchi and Gorgonzola Gratin  
roasted chestnuts and purple sprouting broccoli  
£17.95

## *Desserts*

White Chocolate cheese cake  
cocoa chantilly, bitter chocolate sticks, espresso ice cream  
£7.00

Rhubarb and Vanilla Panna Cotta  
poached rhubarb and sorbet with toasted almonds  
£6.50

Date Parfait  
confit orange, poached apple, meringue, Grand Marnier sorbet  
£7.00

Lythe Hill Cheese Selection  
Selles-sur-Cher, Cornish Blue, Tomme au Marc de Raisin, Cave Aged Cheddar  
£8.00

**A Discretionary service charge of 10% will be added to your bill**