

Seasonal Hospitality Menu

Please feel welcome to select 1 starter, 1 main course and 1 dessert from our delicious menu

Overture

Pumpkin terrine

sunflower paste, parsnip purée, radish cress, roasted kelp (v)

Barbecue glazed pork cheek

shallot jam, wholegrain mustard mayo, walnut crumb

Charred mackerel

smoked shrimp broth, fennel, lemon zest, watercress, ginger

Act 1

Pan fillet of fried bream

chive mash, sauce vierge

Free range chicken breast

carrot and squash purée, baby leeks, pecan crumb, lemon oil, jus

Tagliatelle

green pesto, heritage tomatoes, smoked garlic, chives, rocket (v)

Ensemble + £3.25

Chunky Chips Seasonal vegetables New potatoes

Finale

Dark chocolate torte

blackberries, honeycomb, amaretto gelato

Sticky toffee pudding

toffee sauce, shortbread crumb, vanilla gelato

Ovation cheese board + £1.50

Filter coffee & chocolate +£2.50pp

2 courses £24.95
3 courses £29.95

£ incurs a supplement

All of our dishes are locally sourced where possible, and freshly cooked to order by Jack Sencherey-Evans and his team. We are very happy to accommodate any special dietary requirements, or if you require an alternative dish, we will endeavor to meet your needs. (v) – suitable for vegetarians.

Please be aware some of our dishes may contain nuts. Allergen information available – please ask.

Gratuities are at your discretion. An optional 10% service charge will be added for tables of 8+.