



Seasonal Dinner Menu

2 courses £24.95

3 courses £29.95

Starters

Homemade soup of the day (v)
Smoked salmon, cucumber, pickled ginger, dill yoghurt
Ham hock terrine, pickled red cabbage, raisin relish, chopped walnuts
Goat's cheese & red onion tart, smoked garlic purée, tomatoes (v)

Main Courses

Pepper crusted pork fillet, buttered mash, courgette purée, pancetta, rosemary jus
Pan fried hake, roasted squash purée, shrimp butter, chives, tomato oil, salsify crisp
Free range chicken breast, chorizo and butterbean casserole, kale, peas
30 day aged ribeye steak, café de Paris butter, chunky chips, buttered greens, thyme jus + **£5.00**
Basil gnocchi, forest mushrooms, tarragon sauce, wild rocket (v)
Sweet potato, chickpea stew, fennel seed, yoghurt, spinach, grilled pitta (v)

Side orders + £3.25

Chunky chips New potatoes Seasonal vegetables

Desserts

Tonka bean panna cotta, vanilla ice cream, mandarin gel
Pecan pie, Chantilly cream, gin syrup, blackberry purée
Dark chocolate mousse, brown butter crumble, honeycomb, scorched meringue
Ovation cheeseboard, chutney, cheese biscuits, grapes and celery + **£1.50**
Selection of ice creams and sorbets

£ incurs a supplement

All of our dishes are locally sourced where possible, and freshly cooked to order by Head Chef, 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. Please be aware some of our dishes may contain nuts. Allergen information available – please ask. (v) – suitable for vegetarians.

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