



## Seasonal Hospitality Menu

**2 courses    £24.95**

**3 courses    £29.95**

### Starters

Homemade soup of the day (v)

Salmon gravlax, mustard sauce, gin syrup, watercress and croutons

Chicken liver parfait, gherkins, shallot jam and Melba toast

### Main Courses

Slow cooked pork belly, sage butter, swede and turnip hash, greens, jus

Seared seabass fillet, pak choi, chilli & ginger dressing, sesame soba noodles, miso broth

Fresh tagliatelle, asparagus, I.O.W tomatoes, basil, cheese crumb (v)

### Desserts

Eton mess

Chocolate parfait, honeycomb, raspberry jam, vanilla poached peach

Selection of ice creams and sorbets

**Coffee & chocolate + £2.50pp**

**£ 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+.*