

# dinner

## STARTER

### **White Bean Velouté**

Morteau Sausage, Celeriac, Watercress Pesto £10.00

### **Ballotine of Ham Hock & Chicken**

Piccalilli, Dijon £10.50

### **Fondant of Loch Duart Salmon**

Fennel, Cucumber, Dill £12.00

### **Pressing of Leeks & Roasted Celeriac**

Toasted Hazelnut Dressing £9.75

### **Radicchio, Chicory, Colston Basset**

Shaved Chestnut, Lemon Dressing £9.75

Extra Bread £2.50 per portion

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## MAIN COURSE

### **Roasted Hispi Cabbage, Puy Lentils, Salsa Verde**

Butternut Squash, Crispy Shallots £18.50

### **Chef's Catch of the Day**

Locally Sourced Fish Simply Prepared £24.50

### **Roasted Cod**

Potato Terrine, Creamed Cabbage, Grain Mustard £25.00

### **Breast of Barbary Duck**

Dauphine Potato, Red Cabbage, Roast Parsnip £28.00

### **Prosciutto Wrapped Loin of Rabbit**

Winter Leaf & Ricotta Cannelloni, Tenderstem, Red Wine Sauce £27.50

### **Roast Rump of Southdown's Lamb for Two**

Gratin Potato, Heritage Carrot, Roast Onion £29.00 per person

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## DESSERT

### **Mango & Passion Fruit Mousse**

Meringue, Mango Sorbet £9.00

### **Honey Crème Brûlée**

Gingersnap Cookies £9.00

### **Dark Chocolate & Hazelnut Marquise**

Caramelized White Chocolate Ice Cream £9.00

### **TPT Ice Cream**

2 scoops £5.00 / 3 scoops £7.50

### **Selection of British Cheese**

TPT Chutney, Water Crackers £12.00 / Sharing for Two £16.00