***Exclusive menu***

***Starters***

Whiskey cured trout, miso roast cauliflower, cauliflower puree, beetroot, salmon roe

Smoked chicken & ham hock terrine, piccalilli, toasted focaccia croute

Oak smoked duck breast, roast plum chutney, carrot & mooli salad, sesame dressing

Soused Mackerel, iced cucumber & apple salad, apple crisp, horseradish dressing

Thai prawn noodles, papaya and mango, peanut and soy dressing, sesame tuille

***Mains***

Roast rump of lamb, aubergine puree, heritage cauliflower, savoy cabbage, fondant potato & lamb jus (£4.50 supplement)

Treacle cured sirloin of beef, roast shallot, fondant potato, caraway roasted carrot, pancetta roast sprouts, beef bone marrow jus (£4 supplement)

Truffle butter roast chicken supreme, champ potato, tender stem broccoli, honey roast parsnip, chicken gravy

Pan roast salmon, Sun dried tomato, shallot and spring onion crushed potatoes, charred baby gem, brown shrimp dressing

Confit belly pork, celeriac puree, potato gratin, savoy cabbage, black pudding crumb, apple and cider sauce

***Desserts***

Warm chocolate fondant, clotted cream, cherry compote, honeycomb

Salted caramel chocolate torte, raspberry sorbet, fresh raspberries

Awesome sticky toffee pudding, toffee sauce, vanilla ice cream

Coconut pannacotta, mango puree, rum poached pineapple

Vanilla and raspberry crème brulee tart, berry compote