

foie gras, duck egg & brioche
seared king scallops, butternut squash, crispy sage & rocket
twice baked goats cheese & thyme soufflé, bitter leaves
white crab mayonnaise, fennel & dill

10oz ribeye steak, hand cut chips, green salad & parsonage butter
chestnut mushroom, celeriac & rosemary risotto
confit barbary duck leg, seared liver & puy lentils
fillet of cod, brown shrimp & parsley sauce, braised fennel
venison loin, cavolo nero, buttered carrots & damson sauce

bramley apple & blackberry pie, cinnamon ice cream
crème brûlée
bitter chocolate & orange cake, vanilla ice cream
perl las, montgomery cheddar & ragstone