

## 3 COURSES | £45

## **STARTERS**

Truffled Cauliflower Soup focaccia crisp

Treacle Cured Salmon blini, crème fraîche, keta

Crispy Pork piccalilli purée, pickles

Prawn & Crayfish Cocktail avocado, pink grapefruit

Salt Baked Heritage Beetroot mustard & white balsamic, pear, pecan, basil

## MAIN

Salmon en Croûte tenderstem broccoli, lemon butter sauce

Half Chicken roast potatoes, carrot, parsnip, greens

> Pumpkin & Sage Ravioli truffle dressing, pine nuts

> > Beef Wellington

roast potatoes, carrot, parsnip, greens

Half Lobster garlic butter, fries (£15 Supp)

## DESSERT

Strawberries & White Chocolate Mousse

Dark Chocolate & Orange Ganache blood orange sorbet

> Crème Brûlée pear and cinnamon

Sticky Toffee Pudding clotted cream ice cream

British Cheese Selection seasonal paste, crackers