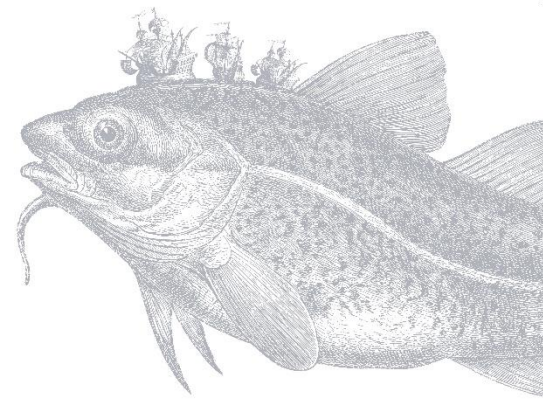




THE COD



Private dining menu Three course set menu £45

Starters

Cream of Jerusalem artichokes, truffle oil, Parmesan croutons
Seared South Down venison carpaccio, pickled mushroom, parsnips crisps
Seared scallop, potato carbonara, crispy pancetta
Marinated red pepper, goat cheese mousse, orange and rosemary oil

Mains

Potato crusted Cod, honey roasted root vegetable, whole grain mustard sauce
Braised venison shank, creamy polenta, tender stem
Grilled fillet steak, confit cherry tomato, buttered green beans, warm Puy lentils salad
Moroccan vegetable tajine, pearl couscous

Desserts

Pear and honey clafoutis, honey ice cream, bourbon vanilla custard
Warm chocolate and praline cake, hazelnut Chantilly
Caramelised lemon curd, raspberries, raspberry coulis
Cinnamon panacotta, balsamic roasted red plum, orange shortbread crumb
Selection of British cheeses, home-made chutney, crackers (£5 supplement)

Gluten, vegan & dairy free options available upon request.
This menu is on a pre-order basis.

