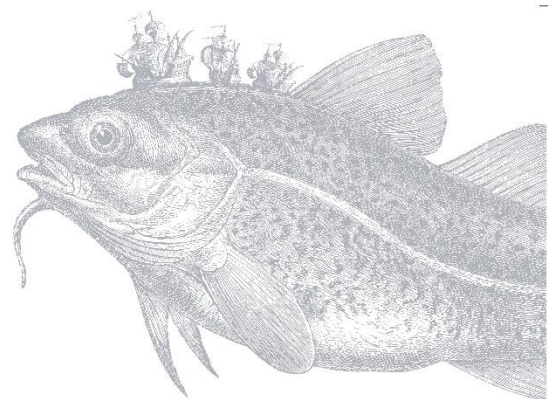


THE COD



Private dining menu Three course set menu £35

Starters

Cream of minted pea soup, mollet egg, Montgomery Cheddar cream
Duck and chicken liver pot, saffron pear chutney, nut and raisin toasted brioche
Gin cured Loch Duart salmon, pressed cucumber and, watercress oil
Twice bake stilton mousse, apple, walnut and celery salad

Mains

Sea bass fillet, wilted spinach, cockle broth
Roasted duck breast, braised chicory, potato dauphinoise, port jus
Courgette and quinoa cannelloni, spicy tomato

Desserts

Aniseed parfait, almond nougatine, Crème de cassis sauce
Warm apple and blackberries charlotte, caramel sauce, pickled blackberries
Warm chocolate and praline cake, hazelnut chantilly
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.



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