

## Starters

Today's Soup  
*Seasonal Soup & Garnish £6*

St Eadburgha Cheese & Rosemary Cheesecake  
*Compressed Apple, Chestnut Puree, Pain D'Epice Crisp £9*

Pigeon  
*Smoked Pigeon Breast, Seared Foie Gras, Toasted Brioche £12*

Crab  
*Dressed Cornish Crabmeat, Brown Crab Bavarois, Horseradish Cream, Toasted Sourdough £11*

Rabbit  
*Pressing of Confit Leg, Ballotine of Saddle, Liver Mousse, Pickled Baby Carrots, Carrot Puree £10*

Hand-dived Scallops  
*Braised Pork Belly, Turnip Puree £14*

## Main Courses

Jerusalem Artichoke Risotto  
*Horseradish Cream, Parmesan Tuille, Artichoke Crisps £15*

Evesham Squash  
*Butternut, Violet Potato & Spinach Tart, Roast Mixed Squash, Pumpkin Puree & Toasted Seeds £16*

Stone Bass  
*Smoked Bone Marrow Arancini, Savoy Cabbage, Spaetzle, Black Tiger Prawn, Shellfish Bisque £24*

Lemon Sole  
*Pan Fried Whole Lemon Sole, Polenta, Mussel, Clam, Baby Fennel, Brown Shrimp Butter £26*

Wild Mallard Duck  
*Honey & Thyme Glazed Breast, Braised Leg Fritter, Sweet Potato, Parsnip Puree, Blackberry Jus (may contain lead shot) £24*

Brill  
*Scallop & Salmon Cannelloni, Wilted Spinach, Courgettes, Caviar Cream Sauce, Crispy Leeks £26*

Lighthorne Lamb  
*Two Bone Rack, Braised Leg Shepherd's Pie, Parmesan Mash, Lemon & Caper Crumbed Kidney, Tomato Jus £27*

10oz Rump Steak  
*Surf & Turf, Triple Cooked Chips, Szechaun Pepper Sauce, Fennel & Watercress Salad £27*

Fillet of 28 Day Dry Aged Scotch Beef

*Braised Ox Heart Faggot, Royale Potato, Glazed Baby Carrots, Smoked Bacon & Wild Mushroom Jus £32*

Main dishes not preceded by a Starter may take up to 30 minutes to prepare

### **Side Dishes - £4**

Hand Cut Chips  
Roast New Potatoes  
Honey & Mustard Parsnips  
Buttered Greens, Savoy Cabbage & Kale  
Mixed Leaf Salad

### **Desserts**

Three Classics

*Dark Chocolate Tart, Apple Crumble & Crème Anglaise, Lemon & Blood Orange Posset, Pink Grapefruit Curd £7*

Lemon Cremeux

*Granola, Pistachio Crumb, Cranberry Sorbet £7*

“Chocolate”

*Dark Chocolate Cremeux, Caramelised Banana, Caramel Gel, Burnt Milk Ice Cream £7*

Grand Marnier Soufflé

*Lime & Yoghurt Sorbet £8*

Pear & Thyme Tarte Tatin

*Star Anise Ice Cream £7*

Selection of Homemade Ice Creams & Sorbet

*Poached Exotic Fruit £7*

Seasonal Cheese

*Three Cheese £8 / Five Cheese £10 / Seven Cheese £12*

### **Glass of Dessert Wine**

*Sainte Croix Du Mont Chateau Valentin £6*

*Elysium Black Muscat, California £6*

*Château Raymond Lafon Sauternes £7*

### **Tea, Coffee & Petit Fours £3.75**

*Coffee ~ Regular, Espresso, Double Espresso, Macchiato, Cappuccino, Café Latte*

*Tea ~ English Breakfast, Earl Grey, Darjeeling, Camomile, Assam, Peppermint, Lemon & Ginger*

### **Our Suppliers**

Fish & Shellfish

Our fish is day boat fish sourced from the UK from Flying Fish Seafoods & New Wave Seafood

Meat

Supplied by Aubrey Allen Butchers, Lighthorne Lamb & Paddock Farm