

# THE RESTAURANT

2 COURSES £50

3 COURSES £55

## STARTERS

### Pea

Spring pea veloute, truffle chantilly

### Chickpea

Chickpea dahl, chilli, ginger, goats cheese & crispy shallot

### Salmon

Treacle cured salmon, cucumber, fennel, orange and oyster

### Duck

Duck pressé, master stock jelly & shiitake mushrooms

### Foie Gras

Mosaic of compressed foie gras & dashi jelly with milk bread

## MAIN COURSE

### 8oz Ribeye

### 100z Fillet £5 Supplement

Roast prime south west steak, truffle creamed potato, Kalamata olives, confit tomatoes, port jus, béarnaise & peppercorn sauce available

### Pork

Gloucestershire pork belly & roast fillet, braeburn apples and crumbled goats cheese

### Lamb

Roast lamb loin, crispy lamb shoulder, Mediterranean flavours

### Tagliatelle

Butternut squash, rocket & smoked cheese

### Hake

Roast cornish hake lemon veloute, courgette linguine

### Cod

Roast cod, mushroom risotto & pickled clams

## SIDES

Truffle mash £6

Chips £4.50

Red cabbage £4.50

Heritage carrots £4.50

Gem salad, bacon & anchovies £4.50

Please let us know if you have any dietary requirements, or would like any information on allergens included in our dishes.