

Autumn Gourmet Dinner Friday 9th October 2026

Five Course Menu £59.00 per person

Appetiser

Roasted Butternut Squash Cappuccino

Toasted Sunflower Seeds

(V – DFA – GS)

Starter

Hot Smoked Duck Breast

Apple Remoulade, Candied Walnuts, Beetroot Gel (GS – DF)

Mosaic of Salmon, Tiger Prawn & Red Mullet

Pickled Cucumber, Citrus & Dill Crème Fraiche (GS)

Wild Mushroom, Caramelised Red Onion & Gruyère Cheese Tart

Rocket Leaf, Aged Balsamic, Truffle Oil (V)

Main Course

Braised Birchstead Feather Blade of Beef

Chive Pomme Puree, Honey Glazed Heritage Carrot & Parsnip, Savoy Cabbage, Red Wine Jus (GS)

Oven Baked Cod Loin

Crushed New Potato, Samphire, Roasted Cherry Tomato, Lobster Bisque (GS)

Roasted Pumpkin Ravioli

Sage Cream, Butternut Squash, Crispy Kale, Toasted Hazelnuts (V)

Refresher

Blood Orange Sorbet

(V – DF – GS)

Dessert

Poached Pear & Almond Frangipane Tart

Salted Caramel Ice Cream

Dark Chocolate & Cherry Torte

Orange & Cointreau Mascarpone, Blackberry Coulis (GS)

Vanilla & Elderflower Panna Cotta

Pistachio Crumb, Lemon Shortbread

Allergen Information

V = Vegetarian VG = Vegan GS = Gluten Sensitive DF = Dairy Free

GSA = Gluten Sensitive Available DFA = Dairy Free Available