#### Amuse Bouche

# TO START

Vichyssoise With toasted sourdough Butternut Squash and Sage Risotto (V)

Roast smoked Allenbrook trout salad With dill mayonnaise and soda bread croutons

# MAIN COURSE

Roast Venison With redcurrant, cinnamon and cream sauce, roasted vegetables and crispy smoked bacon

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#### Rack of Lamb

With crab apple and rosemary gravy, Jerusalem artichoke puree, sprouting broccoli and crispy potatoes

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Sweet Potato and Peanut Curry (VG) With saag aloo and poppadom

Se Pn

### DESSERT

Vanilla Panna Cotta With blueberry compote Chocolate Torte (V) With clotted cream ice cream

Our menus are dictated by our land, the sea and the season. We aim to source the freshest, brightest ingredients available on the day. As such, there might be a few tweaks and changes, but we endeavour not to stray too far from the brief!

V: Vegetarian VG: Vegan C: Celery G: Gluten Cr: Crustaceans E: Egg F: Fish L: Lupin D: Dairy/Milk Mo: Molluscs Mu: Mustard Pn: Peanut Se: Sesame S: Soybeans Su: Sulphites Tn: Treenuts Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.