THREE COURSE MENU £85.00 PER PERSON

SET MENU 1

STARTER

Terrine of Duroc pork with homemade piccalilli

MAIN

South coast monkfish with mussels, apple and chives

DESSERT

Whipped lemon cheesecake with crumble



SET MENU 2

STARTER

Risotto of cep

MAIN

Pithivier of celeriac and chestnut, wild mushrooms and beetroot

DESSERT

Whipped lemon cheesecake with crumble



SET MENU 3

STARTER

Charred fillet of south coast mackerel, pickled vegetables

MAIN

Blade of Beef Slow cooked in Madeira, mashed potato caramelized shallot

DESSERT

Francatelli's filbert tart with amaretto glaze



SET MENU 4

STARTER

Risotto of cep with 36-month aged parmesan

MAIN

Saddle of Cumbrian venison, celeriac beetroot and juniper

DESSERT

Milk chocolate mousse

