

## **Tasting menu**

### **1<sup>st</sup> Course**

#### **Pan Seared Scallop**

Confit Chicken Wings, Jerusalem Artichoke + Hazelnut

### **2<sup>nd</sup> Course**

#### **Spinach + Ricotta Tortellini**

Cherry Tomato, Olive Oil, Balsamic + Beurre Blanc

### **3<sup>rd</sup> Course**

#### **Newlynn Pollock**

Turnip Fondant + Puree, Mussel Sauce

### **4<sup>th</sup> Course**

#### **Venison Wellington**

Glazed Roscoff Onion, Pomme Dauphine, Blackberry + Jus

### **5<sup>th</sup> Course**

#### **Orange Souffle**

Gingerbread Icecream

**£55.00**

### **Available Monday – Saturday 6PM – 7.30PM**

\*all of our meats are prepared using the water bath technique and are served pink \*all dishes are freshly prepared please be aware a main meal may take up to 35 minutes to cook and serve. \*all of our dishes are designed to be part of a three-course meal and are made from fresh using local produce. \*all of our dishes are prepared in a kitchen that handles nuts. \*some of our dishes contain raw or lightly cooked eggs.