

MENU

## TASTING MENU

menu is only available between 6pm - 7.30pm  
and must be taken by the whole table

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**PER PERSON - £89.00 WINE PAIRING - £45.00**

### AMUSE-BOUCHE

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#### ROAST PORK BELLY

seared scallop, XO dressing & spring onion

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#### TWICE BAKED GORGONZOLA SOUFFLÉ

grape sauce & walnut crumb

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#### SEARED HALIBUT FILLET

shrimp & mussel chowder & crispy seaweed

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#### ST GEORGE FILLET OF BEEF

thyme roasted potato, beef cannelloni & onion

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#### HAY FOAM

jerusalem artichoke ice cream & malt streusel

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#### “PAVLOVA”

granny smith, meringue & purple shiso

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#### AERATED 18 MONTH OLD COMTÉ CUSTARD

blackberry & homemade sourdough crackers

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**WALWICK PASTRY CHEF HANDMADE PETIT FOURS £5.50**

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## TO START

### **SOUP OF THE DAY (V) £6.95**

freshly baked bread

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### **HAND PICKED WHITE CRAB & CUCUMBER TART £11.50**

caviar, caperberry, rice cracker, balsamic & tomato sorbet

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### **CHICKEN LIVER PARFAIT £9.50**

toasted brioche, carrot jam & cumberland sauce

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### **TWICE BAKED BUTTERNUT SQUASH SOUFFLÉ £10.00 (V)**

sage & onion velouté

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### **SEASONAL ASPARAGUS £11.00**

serrano ham, seared scallop & salsa verde

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### **BEETROOT TARTARE £9.50 (V)**

goat's curd cream, poached pear, walnuts & goat's cheese panna cotta

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### **SEARED MACKEREL FILLET £9.50**

braised puy lentils & micro salad

## TO CONTINUE

### **LAMB TWO WAYS £23.50**

roast lamb rump & braised lamb belly & rosti potato,  
black garlic, broad beans, samphire & anchovies & rosemary jus

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### **CATCH OF THE DAY £21.00**

shrimp & mussel linguine, gremolata & crispy seaweed

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### **28 DAY DRY-AGED RIB EYE STEAK (260G) £36.00**

cooked to your liking

braised caramelised onion, sweet & sour tomatoes,  
wild mushrooms & smoked butter, triple cooked chips

choose from: peppercorn or red wine jus

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### **BALSAMIC ROASTED SHALLOT, THYME & ARTICHOKE TARTE TATIN £19.00 (V)**

goat's cheese, pinenuts & spring salad

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### **SLOW BRAISED PORK BELLY £22.50**

crispy pig cheek, sauerkraut, black pudding, roasted pear & red wine jus

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### **SEARED SEA TROUT £20.50**

olive oil crushed jersey royals, fennel, samphire, celery & grape sauce

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### **ROASTED EGGPLANT & CAPSICUMS £19.00 (V)**

baba ganoush, salted baby peppers & romesco sauce

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### **SIDES £3.75**

triple cooked chips, skinny fries, creamed potato,  
french beans, rocket & parmesan salad  
buttered broccoli & smoked almonds

## TO FINISH

### **YOGHURT & CITRUS £9.50 (V)**

limoncello baba, white chocolate, juices, streusel & yoghurt sorbet

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### **SLOW COOKED APPLE £9.50 (V)**

baked & pressed apple with a hint of vanilla, whipped crème fraîche & kombucha

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### **PEAR, TONKA & PECAN NUTS £10.50 (V)**

tonka bean iced parfait, poached pear, pecan praline & “honeycomb” tuile

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### **COCONUT RICE PUDDING £10.50 (V)**

caramelised chilled rice pudding, crispy wild rice, mango & transparency of pineapple

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### **HAZELNUT & CHOCOLATE £10.95 (V)**

whipped hazelnut ganache, gianduja, chocolate opaline & ice creams

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### **WALWICK PASTRY CHEF HANDMADE PETIT FOURS £6.50**

a perfect accompaniment to an after dinner tea or coffee

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## ARTISAN CHEESE SELECTION

### REDESDALE

sheep's milk, hard, english

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### WOOKEY HOLE CHEDDAR

cow's milk, hard, english

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### MAIDA VALE

cow's milk, soft, english

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### ROQUEFORT

sheep's milk, semi hard, french

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### ELSDON GOATS

goat's milk, hard, english

served with marinated grapes, homemade cheese biscuit & sourdough crackers,  
walnuts & northumbrian pantry chutney

**3 CHEESE £10.00**

**4 CHEESE £12.50**

**5 CHEESE £15.00**

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# CHILDREN'S DINNER MENU

for 12's and under

## TO START

**SOUP OF THE DAY (V) £4.95**

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**CHICKEN SKEWERS & PLUM SAUCE £5.50**

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**HOMEMADE HUMMUS, CRUDITÉS & FLATBREAD (V) £5.00**

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**GALA MELON & SERRANO HAM £4.50**

## TO CONTINUE

**CATCH OF THE DAY £9.95**

served with creamed potato & green vegetables

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**MINUTE STEAK £13.50**

served with skinny fries

choice of: peppercorn or mushroom cream sauce

add buttered broccoli or mixed salad **£2.50**

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**HOMEMADE FISH GOUJONS £ 11.00**

triple cooked chips & garden peas

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**PASTA AS YOU LIKE IT £ 9.95**

**PASTA**  
spaghetti  
penne  
macaroni

**SAUCE**  
spiced tomato sauce  
buttered  
cheese sauce

**ALSO ADD**  
meatballs  
parmesan cheese  
pesto

## TO FINISH

**WARM CHOCOLATE BROWNIE (V) £5.00**

vanilla ice cream & chocolate sauce

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**SELECTION OF ICE CREAMS (V) £4.50**

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**STICKY TOFFEE PUDDING (V) £4.50**

butterscotch sauce & whipped cream

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**COCONUT RICE PUDDING (V) £5.00**

tropical fruit

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