If you are allergic or sensitive to the following allergens: Celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide, or other ingredients, then please make sure your server knows in advance.

Wednesday 27th November
- Grilled cauliflower, winter pesto cannellini beans, chilli flakes & shallots
- Chalk stream trout with an almond crust
- Lemon and spinach risotto cakes with creamy mustard leeks
- Green beans
- New potato cake
- Broccoli
- Sticky toffee pudding with sticky toffee sauce and vanilla ice cream
- Cheese & biscuits
- Coffee

Thursday 28th November
- Carrot, turmeric & ginger soup with cumin roasted chickpeas
- Beer braised beef steak
- Wild mushroom ragout with grilled polenta
- Pommes purée
- Roasted celeriac
- Cauliflower
- Lemon and lime bavarois
- Cheese & biscuits
- Coffee & chocolate

Sunday 1st December
- Wild mushroom soup
- Pan fried salmon fillet with dill cream sauce
- Goats cheese & beetroot filo parcel with dill cream sauce
- New potatoes
- Broccoli
- Crushed peas and mint
- Miso and ginger mousse
- Cheese & biscuits
- Coffee & chocolate