



2-4-1 DINNER MENU

5 COURSE GOURMET MENU £49.50 per couple

Served Sunday & Monday Evening.

AMUSE

Prosecco NV, Ca' stella, Italy - 125ml £5.60

RARE BREED BBQ PORK BELLY

Sweetcorn Puree, Scorched Onion

Merlot 2016, Reserve St. Marc, Languedoc, France - 125ml £3.60

HOME SMOKED HALIBUT

Crispy Quail Egg, Artichokes & Leeks

Chenin Blanc 2017, Simonsvlei, Western Cape, South Africa - 125ml £3.60

BROCCOLI & PEA VELOUTE (V)

LOCAL MOOR PHEASANT BREAST

Smoked Pheasant Boudin & Chorizo

Chianti Colli Senesi 2015, Borghesi, Tuscany, Italy - 125ml £4.85

GRILLED CODLING FILLET

Tiger Prawns, Fennel, Fish Nage

Pinot Grigio, È 100, Veneto, Italy - 125ml £4.20

YORKSHIRE PARKIN TRIFLE

Blackberry & Apple Jelly

Red Muscadel 2016, Nuy Winery, Worcester, South Africa - 75ml £3.95

RASPBERRY ALMOND FRANGIPANE

Raspberry & Clotted Cream Ice Cream

Samos Vin Doux 2016, Greece - 75ml £3.85

SUPPLEMENT COURSE

SELECTION OF FOUR COURTYARD DAIRY CHEESE

Homemade Chutney, Crackers & Celery **£8.50**

Niepoort Ruby Port 50ml £3.60

Niepoort Tawny Port 50ml £3.60

We would respectfully request that all the table dine from this menu