

£27 - 2 COURSES / £32 - 3 COURSES

£47.50 - 3 COURSES, ½ BOTTLE OF HOUSE WINE & ½ BOTTLE OF MINERAL WATER



## STARTERS

Chef's soup of the day with crusty bread V	8
Butternut squash soup, tarragon crème fraiche, paprika, toasted walnut V	9
Chicory and fennel salad, goats curd and lemon thyme mousse, fig jam, toasted pecan nut VG	10
Confit duck leg and cherry terrine, cherry gel, pistachio and celeriac	12
G&T home cured salmon, lemon, avocado, cucumber and watercress G	12
Beef carpaccio, pickled mushrooms, black radish, pickled mustard seeds, celeriac *	14
Pan seared scallops, pancetta croquet, burnt apple and pickled fennel ** G	16

## MAIN COURSE

Garlic and thyme roasted root vegetables, cauliflower and parmesan puree, baked polenta, lentil and beetroot dressing VG	19
Chicken Ballotine, smoked aubergine, kale, pumpkin seed praline G	20
Pumpkin and sage gnocchi, pumpkin puree, ratatouille, basil and pinenut V	20
Citrus cured Sea Bass, creamed leeks, braised leek, tomato, broad bean and mussel salsa G	21
Smoked pork belly and grilled pork fillet, confit petit fondant, white bean puree, black pudding crumble and thyme jus G	22
Denham estate venison loin, venison pastilla, celeriac, red cabbage, spinach and honey walnuts, red wine jus *** G	26
Butter poached cod fillet, sweetcorn puree, Yukon leek, pressed potato, lobster bisque and lobster beignet *** G	27

## GRILLS

Dishes served with grilled field mushrooms, tomato, watercress and your choice of sauces; Béarnaise, peppercorn, red wine, garlic butter

Supreme of Chicken	20	Supreme of Salmon	20
28 day aged Rib Eye Steak 10oz ***	28	28 day aged Fillet of beef 8oz ****	32

## SIDE ORDERS

Thin cut fries	4.5	Triple cooked chips	4.5
Our Waldorf salad	4.5	The chefs house salad	4.5
Truffle macaroni and cheese	4.5	Fine beans and shallots, garlic butter	4.5
Rosemary and garlic roasted roots	4.5		

**Supplement of \*£4 \*\* £5 \*\*\* £8 \*\*\*\*£10 applies to Guests using dinner vouchers, set menu bookings and dinner inclusive accommodation rates**

Prices are inclusive of VAT. Service at your discretion. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a Team Member. V – Vegetarian G – Gluten Free