FESTIVE SET DINNER MENU

Three courses for £65 per person, available for dinner reservations, Wednesday to Friday.

STARTERS

Cured chalk stream trout, pickled pablo beetroot, rye and mustard

Pevensey Blue and ham hock tortellini, kuri squash and pickled walnut

MAIN COURSES

Dorset Sika deer, parsnip and potato terrine, ham fat kale and bramble sauce

Roasted Cornish skate wing, jerusalem artichoke with parsley, caper and lemon dressing

DESSERTS

Rum and raisin financier, pumpkin jam, buttermilk custard and clementine sorbet

Our selection of British and Irish farmhouse cheese, poppy seed crackers, bara brith, onion and port chutney (£6.00 supplement)