

Autumn Menu

Starters

Lentil Soup (vegan)

Fish Arancini, fennel, lemon verbena, brown butter hollandaise

Duck & Pistachio Terrine, mushroom chutney, crisp bread

Heritage Beetroot Salad, Rosary Ash goats cheese, beetroot syrup, walnut, shallot

Pheasant Sausage Roll, jerusalem artichoke ketchup, onion jam

Smoked Eel, potato, horseradish, kohlrabia, sea herb salad

Mains

Partridge Breast, white bean cassoulet, pancetta, wild mushrooms, jerusalem artichoke, lovage
Braised Brisket, truffle pomme mouselline, braised carrot, pickled red cabbage
Loin of Venison, juniper braised dumpling, fig, glazed onion, roasted squash purée, game jus
Cep Mushroom Risotto, pickled wild mushroom, aged parmesan
Turbot, heritage kale, potato dumpling, celery, comte cheese sauce
Coley, creamed leek, purple potato crisp, black garlic, hazelnuts
Jack-be-Little (can be made vegan), butternut squash velouté, buttermilk, allium and herb couscous

Side Orders: French Fries - Roasted New Potatoes - Green Salad

Desserts

Sticky Toffee Pudding, salted caramel sauce, honeycomb, milk sorbet

Lemon & Coconut Posset (vegan), passion fruit, kiwi, lime

Orange Treacle Tart, lemon curd

Baked Blackberry Cheescake, Biscoff ice cream

Steamed Chocolate Sponge, caramel chocolate sauce, burnt orange purée, cocoa nib tuile

Petits Fours: fruit pastille, coconut macaroon, chocolate fudge

Cheeses

Cashel Blue, cow, soft ,(pasteurised)

Rosary Ash, goat, soft, (pasteurised)

Rachel, goat, semi hard, (unpasteurised)

Waterloo, cow, semi-soft (pasteurised)

Sharing Board (5 cheeses)