Sample Menu

Simple mains

Slow cooked belly pork, truffle mash, creamy pea broth
Confit belly pork, pomme fondant, heritage carrots, pork jus
Beer braised ox cheek, horseradish mash, pot roast root vegetables
Confit duck leg, braised red cabbage, fondant potato, red currant jus
Supreme of cornfed chicken, confit leg, garden peas, wild mushroom, truffle jus
Roasted rump of Yorkshire dales lamb, ricotta gnocchi, caper & raisin, lamb jus
Slow cooked lamb shoulder, pomme anna, roasted roots
“tongue & cheek” Waterford farm beef, smoked mash, salsify, roast shallots, bordelaise jus
Plaice fillet, “fennel risotto”, chick pea & chorizo cassoulet, red wine butter sauce
Pan fried seabass, smoked aubergine puree, caponata dressing, pesto tagliatelle
Salmon fillet, crushed new potatoes, young spinach, shrimp, lemon & caper beurre noisette
Hake fillet, tomato fondue, mushroom duxcelle, herb crumb, hollandaise sauce
Seasonal vegetable risotto, parmesan & rocket salad
Potato gnocchi with seasonal vegetables, cheese sauce
Roasted pumpkin gnocchi, pumpkin puree, blue cheese, toasted pumpkin seeds

There are many more options available, these examples are to whet your appetite. Please contact me on 07787576892 to discuss further options.