

Sample Mains

Slow cooked belly pork, truffle mash, French style peas
Confit belly pork, pomme fondant, heritage carrots, pork jus
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
Plaise 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 duxelle, herb crumb, hollandaise sauce
Seasonal vegetable risotto, parmesan & rocket salad(v)
Potato gnocchi with seasonal vegetables, cheese sauce(v)
Roasted pumpkin gnocchi, pumpkin puree, blue cheese, toasted pumpkin seeds(v)
Sweet potato and chickpea chilli, coconut rice, coriander(ve)
Fillet of Waterford farm salt aged beef, heritage beetroots, young leeks, potato rosti
Grilled ribeye of salt aged Waterford farm beef, pont neuf potato, artichoke, mushroom
Roast halibut, confit chicken wings, white bean & fennel cassoulet, chicken jus
Wild seabass, parsnip puree & crisp, confit shallots & garlic, sherry vinegar jus
Fillet of turbot, roast new potatoes, broccoli, mussels, horseradish
Roasted North Sea cod, cod beignets, bouillabaisse sauce, saffron aioli, young leeks

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