



Starters

Home cured beetroot gravalax with horseradish crème fresh and an apple, radish and cucumber salad

Confit duck orange and pomegranate salad

To share - Box baked camembert with rosemary and garlic served with purple sprouting broccoli and croutons

Soup of the day (v) (VG)

Mains

Roast pork fillet stuffed with Farm Shop black pudding and wrapped in home cured streaky bacon, served with French style peas and roast potatoes

Miso marinated black cod, served with steamed greens and toasted sesame seeds

Seared cauliflower steak with a tomato and caper dressing (v) (VG)

Desserts

Ginger panna cotta served with forced Yorkshire rhubarb and lemon curd

Salted caramel brownie with banana gelato

Homemade Negroni chocolate truffles