



SET MENU

2 courses 25 / 3 courses 30

Smoked mackerel rilette
cucumber, horseradish

Salt baked celeriac soup ^v
apple, cider

Beef short-rib croquettes
black garlic, truffle

Chicken Ballotine
Roscoff onion, mashed potato

Seared sea bass fillet
chorizo sauce

Wild mushroom risotto
tarragon

Glazed peach tart
yoghurt sorbet

Mint chocolate mousse
berry compote

Cropwell Bishop Stilton
fruit chutney, crackers

SUGGESTED WINE PAIRING (125ml) - 8

Sauvignon Blanc, No.1 Dourthe
Bordeaux, France

Pinot Nero, Reguta
Friuli-Venezia-Giulia, Italy

Home House

All prices inclusive of VAT.
A discretionary service charge of 15% will be added to your bill.
If you have any allergies or intolerances please ask a member of staff for further information.

