



8 COURSE MENU WITH WELCOME COCKTAIL
£100 PER PERSON

Welcome House Cocktail



Chef's canape selection [V&VG]



Homemade bread & flavoured butter [V&VG]



Smokin' Bro's smoked salmon, charred cucumber, crab fritter, caviar dressing

OR

Salt baked & pickled beetroot, watercress & hazelnut pesto, black pepper wafer [VG]



Jerusalem artichoke velouté, truffle vierge, Moreton cheese rarebit on toast [V&VG]



Lemon sorbet & champagne [V&VG]



Fillet of local butcher's beef, braised ox cheek croquette, confit garlic creamed potatoes, glazed carrot, parsnip puree, baby onion, port & smoked bacon jus

OR

Pearl barley risotto, goats cheese, spring onion & herb croquette, glazed carrot, baby onions, confit garlic, crispy kale - [V/VG]



Dark chocolate & praline bavaois, white chocolate ice cream, cocoa nib tuille

OR

Chilled champagne poached seasonal fruits, mandarin sorbet, cocoa nib tuille [VG]



Rollright cheese, poached pear, sweet almond loaf

[£5 supplement course]



After dinner sweet treats

(v) vegetarian, (vg) dish can be adapted to be vegan. Please ask server.

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 12.5% service charge is applied as standard to all bills.