



BRITISH MENU 3

TO START

Cured Chalkstream trout gravadlax &
herb creme fraiche
Beetroot & tarragon salad, honey dressing
Black treacle & rye sourdough
Whipped butter

MAINS, SIDES & SALADS

Slow braised beef brisket with local ale
Stuffed squash with mushroom, cranberry & kale (veg)
Roast hispi cabbage with hazelnut & sage butter
Celeriac & leek gratin, lemon thyme breadcrumbs
Chicory, fennel, leaves, orange & walnut salad

DESSERT

Spiced poached pears in red wine
with pouring cream, hazelnut biscotti