



Starters

Hen of the Woods
pickled girolles, sweet and sour green bean salad

Foie Gras Sandwich
burnt onion puree, apples and pears

Octopus Terrine
stem ginger and citrus salad

Cured & Torched Mackerel
coriander and cardamom cure, beetroot, cucumber and horseradish

Partridge & Celeriac Tart
breast, leg and celeriac puree

Mains

Cod Fish Pie
mussels, prawns, smoked haddock, cod, salmon, peas, creamed potatoes

Miso Marinated Beef
sirloin, served rare, with onions, truffle mash, caramelised onion broth

Seared Calves Liver
crisp bacon, onion, creamed potatoes, capers & crème fraiche

Beetroot Risotto
goat's cheese, white balsamic jelly, walnuts & baby basil

Steamed Venison Pudding
savoy cabbage, charred shallots & juniper sauce

Desserts

Caramelised Pineapple
szechuan pepper, star anise, coconut ice cream

Citrus Posset
Italian meringue, lavender, pistachio

Apple Tarte Tatin
thyme and garlic ice cream
(20 minute cooking time)

The Three Hills Chocolate and Caramel Fondant (£1.50 supplement)
milk chocolate and toffee truffle, hazelnut moussec, pistachio biscuit, roasted white chocolate

Ice creams and Sorbets
selection of ice cream or sorbet

Selection of Local and British Cheeses (£5 supplement)
chutney, jam, biscuits

Sides | £4.00 each

creamed spinach - sprouting broccoli with almonds - tossed fine beans - roasted vegetables
baked baby carrots with cardamom seeds - triple cooked chips - creamed potatoes

2 Courses £27.50 3 Courses £35.00

Our produce is sourced locally and in season in so far as is possible. All eggs used are free range.

Please notify your server of any allergies and/or dietary requirements

A service charge of 12.0% will be added to tables of eight or more. All service charges and tips go to our service team.