

NOVEMBER DINNER MENU

TWO COURSES £28.00 THREE COURSES £31.00

GAME CONSOMME

A clear roast game broth with mirpoix of winter vegetables and homemade chestnut mushroom tortellini.

PORK RILLETTES

A course pate of confit pork with hazelnuts, sage and green peppercorns. Chicory, sorrel and crispy pork salad. Green tomato chutney.

SCOTTISH SALMON

Thin slices of Scottish salmon, home preserved with rock salt, juniper and herbs. Buckwheat blini and a cockle dressing.

PEAR AND BLUE CHEESE

A blue cheese sablé biscuit with pickled pear and a stilton, chive and port pate. Celery leaf and onion seed salad.

RAZOR CLAMS

Scottish razor clams with trompette noir mushrooms and spring onions. Razor clam and white wine veloute.

DAUBE OF BEEF

Slow braised ox-cheek with orange and cassis. Parsnip and horseradish puree. Buttered carrots and black cabbage.

BRILL

Brill fillet with a red wine sauce. Sautéed salsify, crushed and buttered celeriac and wilted English rainbow chard

ROAST PARTRIDGE

Pot roast local partridge with an almond potato, red cabbage, bread sauce and ballotine of leg meat. Game jus and Crab apple jelly.

PORK BELLY

Gloucester old sport pork belly braised with soy and quatre espice. Buttered vegetables and wilted chard. Braising jus.

CHOUX FARCIE

Stuffed baked Savoy cabbage with mushroom duxelle and mozzarella. Winter vegetable rosti and sautéed cep mushrooms.

CHOCOLATE BEIGNETS

Little chocolate-truffle filled fresh doughnuts with a mini Irish coffee and apple and haw berry sorbet

PRUNE SOUFFLE

A prune soufflé with Armagnac marinated prunes and Armagnac custard. Cooked to order (10 minutes.)

GINGER PARKIN

A sticky ginger cake pudding with Christmas spices. Ginger syrup and vanilla creme Anglaise. Honey and pistachio ice cream.

CHEESE BOARD

Local and award winning cheeses with homemade crackers, walnut bread and caramelised onion marmalade.

J.Crumps Single and double Gloucester; Godsells Leonard Stanley cheddar; Simon Weaver brie; Birdwood Hampton Blue,; Windrush Fresh goats' cheese.

SELECTION OF ICE CREAMS

Coffee and walnut; cinnamon; vanilla; pistachio and honey; mulberry ice cream, and blood orange and Pernod or green apple and haw berry sorbet. Crisp biscuits and blackberry Madeleine's.