



Winter menu

Starters

Seared pigeon breast on a balsamic puy lentil salad, with roasted Treviso and seasonal leaves.

Jerusalem artichoke soup, truffle oil, homemade pesto bread

Handmade crab ravioli, tarragon butter, and sapphire

Zucchini (courgette) flowers, stuffed with anchovies, cappers, basil, mint and ricotta

Fresh fig, walnuts, Gorgonzola with radicchio and wild rocket

Butterflied fresh sardines, shaved fennel, caper, olive and sun blush tomato salad

Mains

Pork fillet wrapped in Coppa di Parma, roasted with thyme, served with curly kale, dauphiose potatoes and honeyed chanterelle carrots

Rare venison loin, roasted beetroots, rosemary mash, and wintergreens, with a port and juniper berry sauce

Handmade gnocchi in a porcini and masala sauce with fresh wild mushrooms

Slow cooked lamb tagine, with apricots and prunes, served with lemon cous cous and spiced chickpeas with caramelised red onions and spinach

Spiced butternut squash lasagna with a wild rocket, Cherry tomato and Parmesan salad

Wild sea bass, salsa Verde, grilled zucchini ribbons and saffron charlotte potatoes

Desserts

Individual blackberry and apple crumbles served with locally made toffee
Ice cream

Chestnut pannacotta, chestnut croquante, earl grey soaked prunes

Individual chocolate fondants with a moist chocolate center, sure to impress! Served with locally
made vanilla Ice cream

Fig, thyme, and almond tart served with Italian crème fraiche

Chocolate rice semifreddo with pistachios and candied fruit with fresh
Winterberries

Lemon possets with lavender shortbread

Cheese

A selection of 5 brilliant English cheeses, accompanied by breads, crackers, quince jelly, and
grapes

Optional extras

Freshly made rosemary focaccia and olives

Homemade hummus and grilled pittas and vegetables

Zucchini fritti (courgettes fried in a light batter)

Side salad of rocket, local cherry tomatoes and Parmesan olive oil and
balsamic vinegar

Wintergreens – whatever's looking good at the farmers market!