



Winter menu

Antipasti / Starter

Seared pigeon breast, aged balsamic puy lentil salad, with roasted radicchio, seasonal leaves.

Jerusalem artichoke soup, truffle oil, homemade rosemary bread

Ham hock terrine, marmalade glaze, watercress citrus salad

Hand dived scallops, black pudding, celeriac puree, with apple and peas shoot salad

Primi course

These items can also be served as a starter or main course

Handmade crab ravioli, tarragon butter, and samphire

Risotto di mare' – Risotto cooked with fresh seafood including mussels, squid and salmon, with a lightly spiced tomato sauce, and fresh herbs.

Bucatini Amatriana – pasta with cured pork cheek, tomato, white wine and chili, finished with pecorino cheese

Spiced butternut squash and cherry tomato open lasagna, with creamy basil sauce and Parmesan

Secondi /Main course

Rare venison loin, red cabbage, rosemary mash, with a port and juniper berry sauce

Chestnut and leek filo parcel, Parmesan polenta, wintergreens

Local caught pheasant cooked with lemon, garlic, white wine and rosemary, roasted potatoes, wintergreens

Hake fillet roasted with a Romanesco crust, salsa rossa, roasted fennel and sautéed potatoes

Dolce /Dessert

Individual apple and cinnamon crumbles served with homemade custard

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

Lemon possets with lavender shortbread

Sticky toffee pudding, toffee sauce, whipped cream

Formaggio / Cheese

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

Optional extras for the table (ready for when guests are seated)

Freshly made bread & butter

Freshly made focaccia, olive oil and balsamic

Homemade hummus and grilled pitta and crudité

To accompany the meal

Zucchini fritti (courgette pieces fried in a light batter)

Salad bowl of rocket, local cherry tomatoes and Parmesan olive oil and Balsamic vinegar

Seasonal greens – whatever's looking good at the farmers market!