

*For the Real Foodies: New Tasting Menu*

*For those occasions when only true indulgence will do, we are introducing a fabulous new tasting menu comprising dishes created to offer a light feast of flavour's and texture. A selection of Chef's favourite dishes are brought to your table in small but perfectly formed portions so that you can indulge in an array of dishes but without the penalty of an over tight waistband at the end. Indulge and enjoy.*

*Amuse Bouche*

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*Roasted quail and chorizo ballontine, pear pureé  
and watercress shoots*

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*Seared scallop, pea mousse and crisp bacon  
herb cress and shallot dressing*

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*Pan roasted pork loin and slow cooked belly of pork  
sage gnocchi, caramelised apple and pork juices*

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*Chef's mini surprise*

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*Set vanilla custard with pistachio praline and basil poached strawberries*

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*A selection of local cheeses*

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*Coffee with homemade petit fours  
(£4.95 supplement)*

*£60.00 per person*