

Two Courses £20/ Three Courses £25  
Including an aperitif

**Starters**

Confit duck terrine, duck ham salad & Onion Sherry Chutney  
Goat cheese croquette, heritage beetroot, garden mixed leaves  
Severn & wye smoked salmon tartare, sriracha , crème fraiche & rye bread  
Cauliflower soup with charred cauliflower, hazelnuts & croutons

**Main Courses**

Roast cod, white bean & chorizo casserole  
Grilled Smoked pork cutlet, braised red cabbage, radish, Pommery mustard sauce  
Josper grilled chimichurri Lamb Barnsley, garlic black cabbage  
Fettucine with Paris mushroom, truffle oil & parmesan

**Desserts**

Valrhona dark chocolate cake, seville orange syllabub, raspberry sorbet  
'Wakefield' forced rhubarb & Bramley apple crumble, vanilla ice cream  
Mango & passion fruit Eton mess, grenadine syrup  
Chefs Cheese Selection with grapes and fig chutney

