**THE RESTAURANT MENU**

**STARTERS**

**Green Barn Farm goats cheese soufflé**

Squash veloute, sage

**Crumpet**

Ox cheek, onion, tarragon

**Smoked duck terrine**

Fennel, kohlrabi, apple

Toasted brioche

**Mackerel Pate**

Apple, beetroot, sorrel

Cider bread

**Scotch egg**

Smoked salmon, katsu, coriander

**MAINS**

**Cod**

Gnocchi, tenderstem, almond

Bacon

 **Plaice**

Prawn tortellini, mushroom, tarragon

Black garlic, chilli

**Venison**

Celeriac, blackberries, nasturtium

Black Truffle

**Pork belly**

Pig cheek, quince, cabbage

Mustard

**Pappardelle**

Red pepper, spinach, basil

Feta, pesto

**SIDES**

Creamed potatoes

‘Living Larder’ greens

Triple cooked chips

Buttered new potatoes & parsley

Garden salad

**£3.75**

**The Restaurant has been awarded 2 AA Rosettes and a Michelin Bib Gourmand,**

**please note we only serve the restaurant menu in The Restaurant**

*Food allergies and intolerances, please speak to our staff about the ingredients in your meal when*

*making your order.* Please allow time for preparation as all our meals are cooked to order.

Dishes may take 30 minutes to prepare