

## A TASTE OF THE SEASON

Our Taste of the Season menu has been designed to allow our chefs to create great dishes that celebrate and embrace the ever changing seasons and produce.

We've also matched some great wines, served by the glass and bottle or our very own Thwaites award winning Ales to accompany these dishes too!

We hope you enjoy!

Jonathan Marsden-Jones, Executive Chef



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### APPETISERS

Octopus, Isle of Wight Tomatoes, harissa sauce

£8

Korean style chicken wings with sesame, soy and ginger glaze

£8

Pan seared Sea Bass, Crayfish Fritter, sweetcorn puree, pomegranate salsa

£8

Pigeon Breast, liver mousse, corn, spinach, red wine jus

£8

### MAIN COURSE

Miso pearl barley risotto, wild mushrooms, celeriac, hazelnut and parmesan salad

£16

Pan seared partridge, root vegetable, haggis croquette, kale and game jus

£23

Whole grilled Cornish Sole with caper butter, seasonal vegetables, sauté potatoes

£24

### DESSERT

Coffee and salted caramel parfait, coco nib, bitter chocolate

£7.95

Matcha and mascarpone cream Choux bun, Strawberry, ice cream

£7.95

### SIDES

Honey roasted heritage Carrots, buckwheat

£4

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