

DINNER MENU 2025

A SELECTION OF CANAPÉS STARTERS

Venison Bolognese

Triofo Pasta, Aged Parmesan, Hazelnut Pesto
2,7,10

Pan Seared Scallops

Chicken Truffle Butter, Cauliflower, Candied Bacon
3,7

Honey Whipped Goats Cheese

Candy Beetroot, Beetroot Gel, Filo Tuille, Pistachio Crumb
7,10

Pork Belly Skewer

Hot Honey, Curry Aioli, Charred Gem Lettuce, Crushed Peanuts
11,12

CHEF'S SIGNATURES

Cured Silverhill Duck

*Confit Wing, Dukkah Duck Leg Tart, Black Kale,
Duck Potato, Duck Sauce*
2,7

Whole Roasted Plaice (Served on the Bone)

*Brown Shrimp And Caper Buerre Blanc, Compressed Cucumber,
Confit Garlic Potatoes*
3,5,7

Cepe Cured Venison Loin

*Artichoke Puree, Potato Gratin, Smoked Salsa Verde,
Baby Carrots, Venison Jus*
7,9

Chicken Ballotine

*Truffled Mousse, Savoy Cabbage, Chicken Butter Mash,
Baby Turnips, Glazed Carrots, Madeira Sauce*
7

Potato Rosti

*Caramelized Shallots, Dubliner Cheddar, King Oyster Mushroom,
Smoked Salsa*
7

Quinn's Butcher's Sirloin Steak (283g)

*Our Steaks Are Cooked And Rested In Beef Dripping And
Served With Beef And Bonemarrow Ragu, Carrot Puree And
Tenderstem Broccoli*
1,7

PALATE CLEANSER

DESSERTS

Cookies And Cream Baked Alaska

Brownie Base, Raspberry

7

Poached Pear

Vanilla Rice Pudding, Puffed Black Rice, Lemon Balm

7

Salted Caramel And Chocolate Croissant Pudding

Vanilla Ice-Cream

7

Glazed Lemon Tart

Torched Italian Meringue, Fresh Raspberry

7

£60 Per Person

£25 Paired Wines

Please Inform Your Server Of Any Dietary Requirements Before Ordering. Certain Dishes Can Be Adapted To Suit Certain Dietary Needs.

1. Celery, 2. Cereals Containing Gluten, 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk, 8. Mollusc, 9. Mustard, 10. Nuts, 11. Peanuts, 12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide.