



THE STABLES

CHEF'S MENU

2 courses: £36 · 3 courses: £42

TO START

Jerusalem artichoke soup, pickled apple, herb croûte (VG available)

Duck liver parfait, caramelised red onion marmalade, melba toast

Winter endive, poached pear, blue cheese, candied walnut salad, burnt citrus vinaigrette (V)

Poached salmon rilette, pickled cucumber, rocket salad

TO FOLLOW

Braised Norfolk venison pie, baby root vegetables

Pumpkin and sage ravioli, spiced pumpkin purée, crispy sage (VG)

Confit Gressingham duck leg, white bean cassoulet, Toulouse sausage, baby carrots

Pan roasted monkfish, ratatouille, fregola, sauce vert

DESSERTS

Chocolate torte, raspberry compote, Chantilly (VG)

Citrus crème brûlée, caramelised sugar crust, fresh citrus salad

Westcountry brie, seasonal chutney, selection of crackers (V)

Ice creams and sorbets – please ask your server for today's selection

Tea, Coffee and Petit fours included

VG = Vegan · V = Vegetarian