

Tasting Menu

Created By Chef Proprietor Scott Hessel
From The Award Winning Old Bore Kitchen
To Be Taken By The Whole table
£39.95 Per Person.

Yellison Farm Goats Cheese Fritters,
Fresh Black Figs, Balsamic Onion Marmalade,
Port Reduction & Toasted Walnuts

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Wood Pigeon Breast 'Potato Rosti Crust'
On Aromatic Cabbage, Celeriac Puree,
Girolle Mushrooms & Ampleforth Abbey Cider Brandy Jus

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Pan Roast Sea Bass Fillet
With A Fresh Hand Picked Cornish Crab Croquette,
Marinated Shaved Fennel Salad,
Dill & Heirloom Tomato Dressing

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Pan Roast Duck Breast,
Rosti Potato, Creamed Savoy Cabbage,
Fruity Redcurrant Jus & Crispy Sage

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Raspberry & Pistachio Soufflé
Strawberry & Basil Sorbet