



Bonfire Night Restaurant Dinner Menu

Starter

White bean soup

olive oil soaked bread, winter greens & aged parmesan

gluten, milk, celery

Soy cured beef

avocado & wasabi puree, raw vegetable salad, pomegranate, coriander

soy, mustard, sesame

Whisky cured salmon

salt baked turnips, salmon roe, dill oil, cucumber relish

fish, egg, mustard, gluten, sulphite

Main

Smoked ricotta, squash & Swiss chard

wild mushroom fricassee

milk, egg, gluten, sulphites

Apple & chestnut stuffed pork belly

slow cooked pig cheek, pomme dauphine, charcuterie sauce, crispy sage

gluten, milk, egg, sulphite, mustard

Braised brill on the bone

St Austell mussels, confit fennel, crab gratin

crustacean, milk, molluscan, sulphites, mustard, egg

Dessert

Milk chocolate mousse

blackberry compote & amaretti biscuit

nut, egg, milk, gluten

Estate cheese

fig chutney, grapes, quince jelly, Scottish oatcakes

dairy, sulphites, gluten

Apple and pear crumble cake

lemon caramel, crème anglaise, vanilla ice cream

egg, gluten, milk

