



£95 FEASTING MENU

WINTER 2022 SAMPLE MENU

In our private room, which is upstairs and separate from the main restaurant, we serve a Feasting menu for the whole table rather than an a la carte offer in the evenings. We find this suits the convivial and festive atmosphere of our first floor Victorian dining room but of course we can cater to any dietary requirements or particular guests and adjust accordingly.

£95 per person

FIRST COURSES & SNACKS

Sourdough, Jersey butter
Ham hock croquette, burnt apple puree
Crispy oyster, oyster mayonnaise, nori
Devon crab and potato hash

Chicken liver and foie gras parfait, black truffle, brioche
Middle White pork and prune terrine, fig chutney

FISH COURSE

Peterhead cod, cauliflower curry

MAIN COURSE

The centrepiece of the feast is a cut of meat prepared that day by our in-house butchers next door. Please select one of the following or if you would like a platter of all three meats this can be arranged for a £15 per person supplement

Hereford ribeye
Middle White pork
Swaledale lamb best end
All three (£15 per person)

Pommes Anna
Beef fat hispi cabbage, beef fat breadcrumbs

OPTIONAL CHEESE COURSE

A plate of peak condition cheeses from the QCH shop (£15 per cheese plate)

DESSERT FOR THE TABLE

Chocolate mousse, cocoa husk custard