



## **£95 FEASTING MENU**

### **SUMMER 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 à la carte offer. 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**

Crispy Lindisfarne Pacific oyster, oyster emulsion  
Mangalitza shoulder croquettes, red eye mayonnaise  
Sourdough, Jersey butter  
Smoked cod's roe, mustard cress, cured egg yolk  
Mangalitza brawn, Kernel mustard, pickle  
Tomatoes, agretti, marjoram, Brightwell Ash, Fontodi  
Pollock crudo, fennel, fine herbs

#### **FISH COURSE**

Brixham turbot, butter sauce, pickled kombu

#### **MAIN COURSE**

The centrepiece of the feast is a cut of meat prepared that day by our in-house butchery. 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 sirloin  
Swaledale lamb leg steak  
Tamworth pork chop  
All three meats (£15 per person)

Crispy new potatoes, mustard, mint  
Green salad, chives

#### **OPTIONAL CHEESE COURSE**

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

#### **DESSERT FOR THE TABLE**

Heather honey custard tart, crème fraîche