

POWDER & MAGAZINE KITCHEN

TO START

Loch Duart Salmon, Pickled Mooli, Salt Baked Celeriac & Fresh Horseradish

Chicken Terrine, Apple Chutney & Land Cress

Poached Duck Egg, Preserved Mushrooms, Sourdough Crumb, Artichoke Soup & Truffle

Gressingham Duck Liver Parfait, Butternut Squash Jam, Toasted Hazelnut & Brioche

Devonshire Crab, Fennel & Apple Slaw, Roasted Peanut, Sourdough Crumb

TO FINISH

Dark Chocolate Delice, Roasted Hazelnut & Salted caramel Ice Cream

White Chocolate Cheesecake, Cranberries & Caramelised Apple Sorbet

Rice Pudding, Cinnamon & 75% Cocoa

Orange & Brown Sugar Parfait, Poached Kumquat, Nutmeg & Mango Sorbet

Cheese Board, Toasted Fruit Loaf, Chutney & Truffled Honey

Sunday Menu

Two Courses £19.00

Three Courses £25.50

THE MAIN EVENT

28 Day Mature Beef Rump - Free Range Pork Chop - Duck Breast

(All our meats are served with Rosemary Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Red Wine Jus)

Haddock, Sautee Leeks, Hazelnut Pesto, Braised Celery

Cashew Nut Roast, Rosemary Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Blue Cheese Bechamel

Kids Sizes Available For 8