



B R A S S E R I E  
1786

## DINNER MENU

### Starter

Spiced Squash Soup, Butternut Ragu & Butternut Squash Crisps **(V)**

Quail, Parsnip & Confit Shallot

Chicken & Wild Mushroom Terrine, Tarragon Brioche & Apricot Chutney

Seared Mackerel, Seafood Potato Cake & Pickled Cucumber

Goats Cheese Mousse & Textures of Beetroot **(V) (N)**



### Main

Pork Fillet, Black Pudding, Bon Bon, Burnt Apple & Cabbage

Duck Breast, Blood Orange, Pickled Ginger & Salsafi

Poached Sirloin of Beef, Ox Cheek Pie, Celeriac Mash & Roasted Carrot

Salmon Fillet, Horseradish Emulsion & Herb Crushed Potatoes

Chestnut & Cranberry Wellington, Mulled Wine Reduction **(V) (N)**



### Dessert

Deconstructed White Chocolate Cheesecake & Passionfruit Sorbet

Forest Fruit Panna Cotta & Meringue Espuma

Lemon & Poppy Seed Cake, Lemon Curd, & Thyme

Trio of Sorbets

Selection of Cheese & Biscuits

**£3.50 supplement**

**One Course - £20.00**

**Two Courses - £27.50**

**Three Courses, Coffee & Petit Fours - £35.00**

**Liqueur Coffee Supplement - £3.50**