

Four Course Tasting Dinner

Created by Tom Orton

Dishes are created using the finest local seasonal produce and are presented here as a four course tasting dinner.

Chef's Amuse

Goats Cheese Mousse, Beetroot, Hot Balsamic Jelly & Glaze ,
Candied Walnuts, Beetroot Foam.

White Onion Velouté, Truffle Oil, Crispy Shallots Served with a Black Pudding Roll.

Pan Roast Duck Breast with Fondant Potato, Glazed Baby Heritage Carrots, Carrot & Anise
Purée, Black Pudding Scotch Egg, Buttered Kale, Red Wine Jus.

Egg Custard Tart, Plum Purée, Hazelnut Praline, Roasted Plum, and Clotted Cream Ice Cream

Selection of cheeses from Appleby Creamery, Pickled Celery, Grape Chutney,
Truffled Honey served with crisp bread. (£7.95 supplement as an additional course)

Why not try a glass of port or a wonderful dessert wine which will round off both the cheese and
sweet courses perfectly?

4 course Tasting Dinner £49.50