



Corinthian menu

Price: £71.95

Choice of 1 each plus vegetarian

Starters

Beef tartare, burnt onion ash, cured egg yolk, beef dripping crouton

Confit duck leg croquette, red onion and port jam, watercress

Pan seared Shetland scallops, cauliflower puree, pea bhaji

Burnt tenderstem broccoli, satay sauce, smoked crispy tofu (V)(GF)(DF)

Mains

Pan fried Goosnargh duck breast, celeriac puree, braised red cabbage and apple, fondant potato, Morello cherry and thyme jus (GF)

Chargrilled fillet of beef, braised balsamic shallot, burnt leeks, fondant potato, puffed rice, rich red wine jus (GF)

Herb crusted roast rack of lamb, dauphinoise potato, wilted spinach, pea puree, sticky lamb jus (GF)

Wild mushrooms and truffle gnocchi, lovage oil, toasted sourdough bread, toasted walnuts (V)

Dessert

Salted caramel chocolate fondant, honeycomb, raspberry sorbet (V)

Classic sticky toffee and orange pudding, lime caramel sauce, clotted cream (V)

Glazed lemon and lime curd tart, raspberry sorbet (V)

Gingerbread parfait, golden raisin puree, condensed milk ice cream (V)