

Menu B

To Start

Carpaccio of beef rolled in pink peppercorns & sea salt, parmesan cheese & olive oil

Cornish crab & cucumber linguini

Gnocchi with gorgonzola, spinach & walnuts

Main meal

Free range Oxfordshire chicken breast stuffed with Cornish brie and wrapped in smoked bacon, avocado cream

Roasted saddle of lamb, banana shallots & sage forcemeat, rosemary and redcurrant reduction

Bream with anchovies & thyme, chilli and garlic chick peas

Pumpkin cannelloni, cheese & chive broth

To finish

Autumnal fruit pudding, sloe gin syrup, clotted cream

Lavender pannacotta, ginger snaps