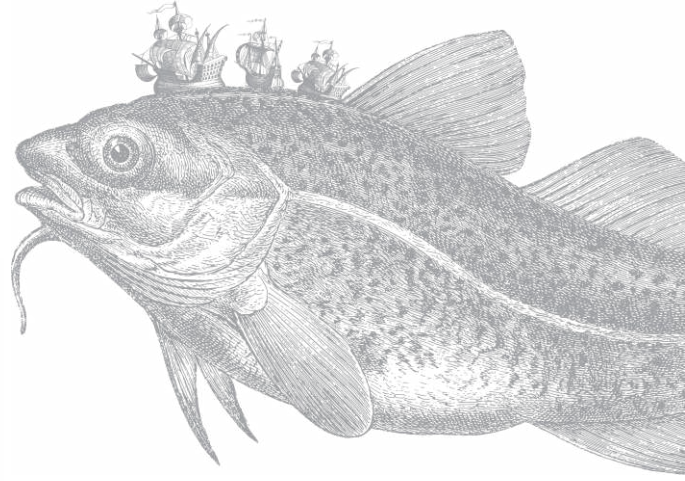




## THE COD



### 3 courses

£40.00

#### Starters

Treacle cured salmon, pickle carrot and fennel, baby cress, capers

Duck and pistachio terrine, saffron pear chutney, raisin and mixed spices brioche

Twice baked Double Barrell, soufflé, chicory with soused apple and celery salad

Heritage beetroot carpaccio, avocado tartare, Shia seed dressing, vegan feta, watercress (Vg)

#### Mains

Miso roasted squash, puffed wild rice, tender stem, chili and mango dressing, toasted seed, pomegranate (Vg)

Sea bass fillet, creamed spinach mousse, tomato and tarragon salsa

Creedy Carver duck breast, potatoes Dauphinoise, caramelized endive, honey roasted carrot

Barnsley lamb chop, Moroccan aubergine compote, red and yellow pepper relish, rosemary jus

#### Desserts

Blackberry and apple steam sponge, cinnamon custard

Dark chocolate and stem ginger truffle gateau, raspberry coulis

Mango and passion fruit pavlova

Pear and almond pudding, vanilla Ice cream, butterscotch sauce

*Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available upon request.*