

£90.00 per person

To be enjoyed by the whole table

To Begin

Amuse Bouche

Accompanied by house rolls with flavoured butter

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Estate Game Terrine, Port and Onion Chutney, Treacle Loaf

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Braised Durnford Lamb, Slow Cooked Egg, Lamb Fat Soldiers

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Cornish Halibut, Warm Tartare Sauce, Surf Clams

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Durnford Estate Venison, Beetroot, Venison Ragout, Kale

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Grape Sorbet

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Caramelised Apple, Muscovado, Cinnamon Ice Cream

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British Cheese Selection to share (£15 supp.)

To Finish

Petit Fours & Coffee